

# ENCAPSULATION BY MEMBRANE EMULSIFICATION

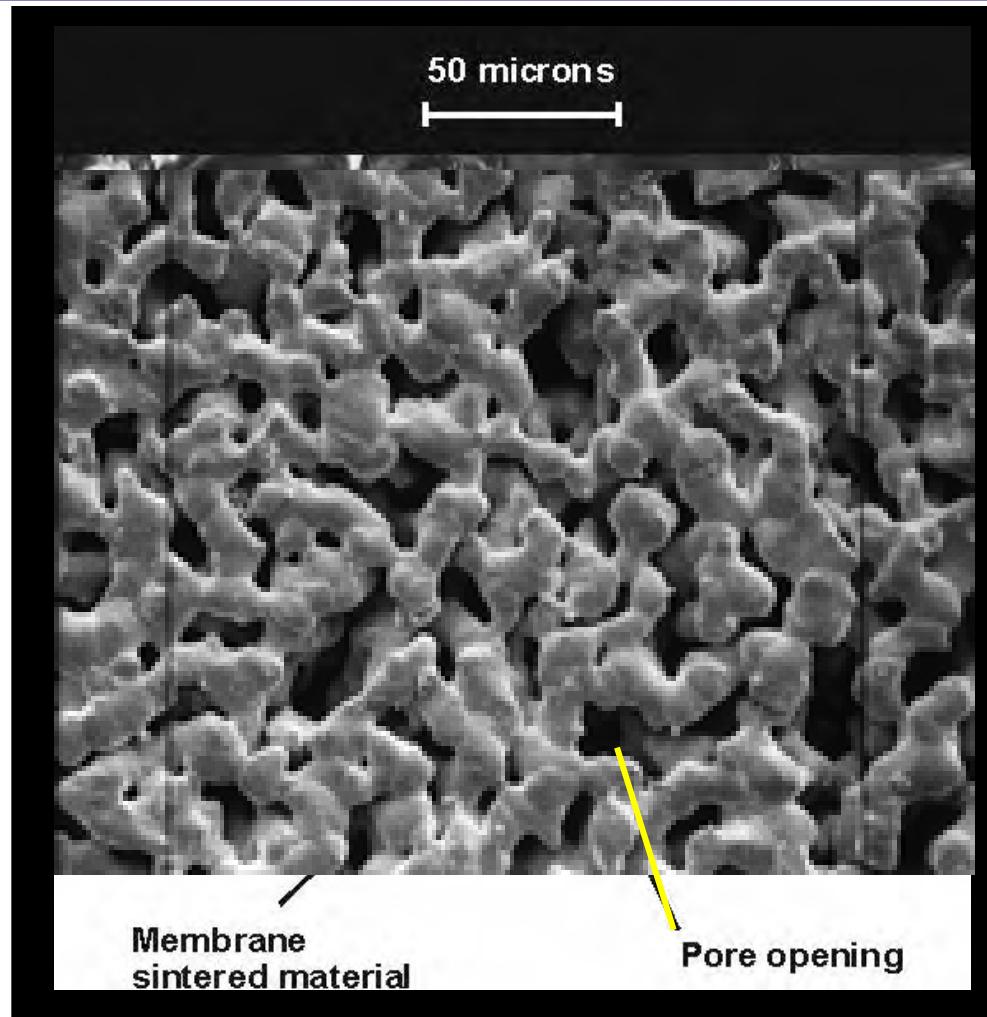
**Dr Marijana M. Dragosavac  
and  
Professor Richard Holdich**

**Department of Chemical Engineering, Loughborough University,  
Leicestershire, U.K.**

## PRESENTATION LAYOUT

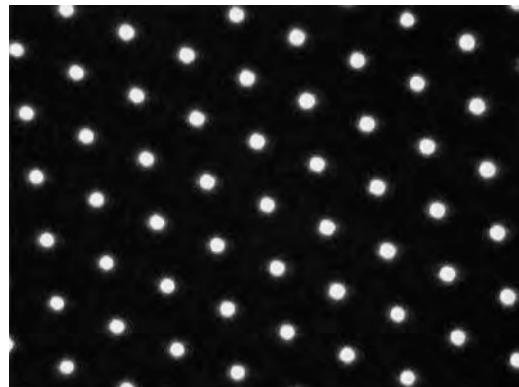
- § Produce drops (convert to encapsulated particles)
- § Membrane surface, what makes a good membrane?
- § Membrane emulsification – shear and size
- § Examples – from drops to particles, including surfactant free drops and yeast encapsulation

# CONVENTIONAL MEMBRANES

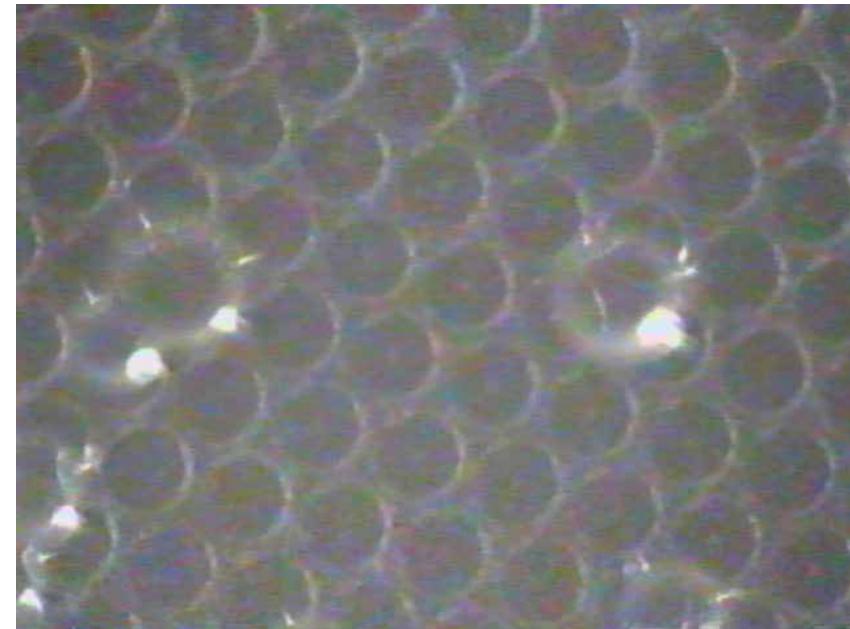


## MEMBRANE EMULSIFICATION

NO SHEAR STRESS ON THE MEMBRANE SURFACE



TOP VIEW



Hydrophilic membrane

Scaling up – **possible**  
Productivity – **high**

$D_{50}=200 \mu\text{m}$

*Kosvintsev et al. 2008*

# SHEAR STRESS ON THE MEMBRANE SURFACE

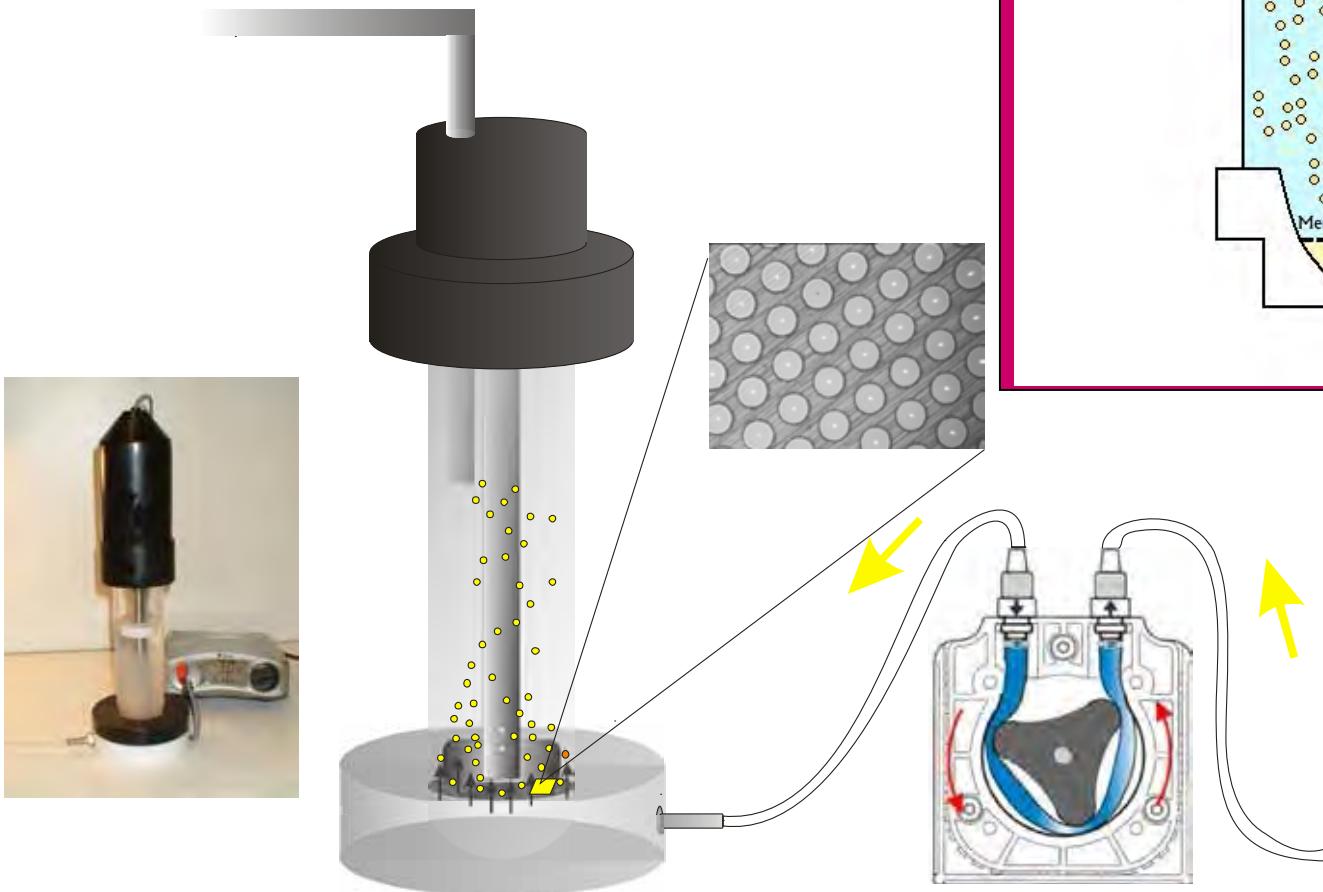
**Movements of continuous phase:**

- § **STIRRING**
- § **CROSS FLOW**
- § **PULSING THE CONTINUOUS PHASE**

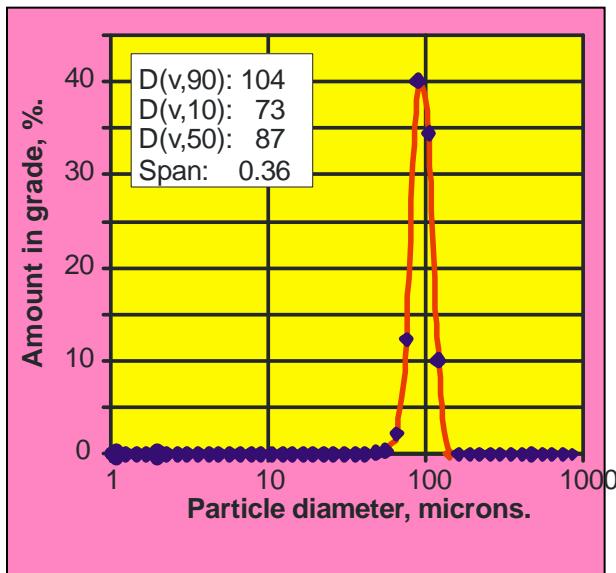
**Movements of the membrane:**

- § **VIBRATION (axial oscillation)**
- § **ROTATION**
- § **AZIMUTHAL (TORSIONAL)**

# STIRRING – DISPERSION CELL

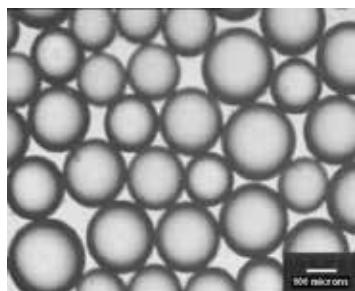


# STIRRING – DISPERSION CELL

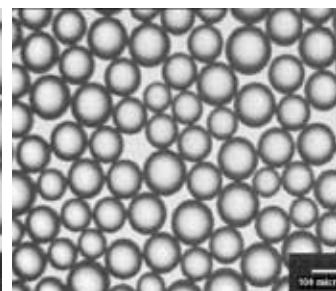


**pressure** drop is very low, due to the membrane design, the shear is low and emulsification conditions are gentle

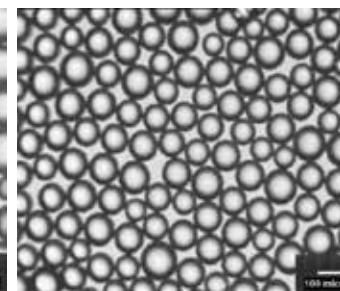
13



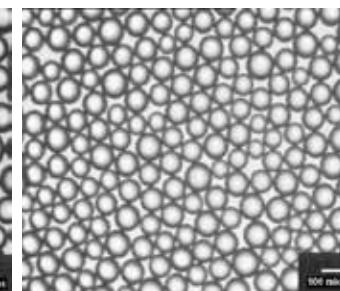
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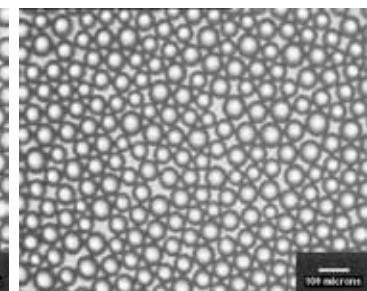
68



105

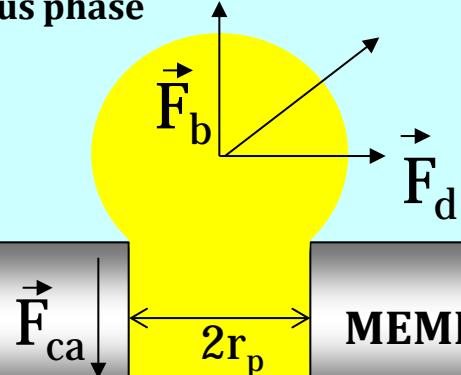


**146 dynes/cm<sup>2</sup>**

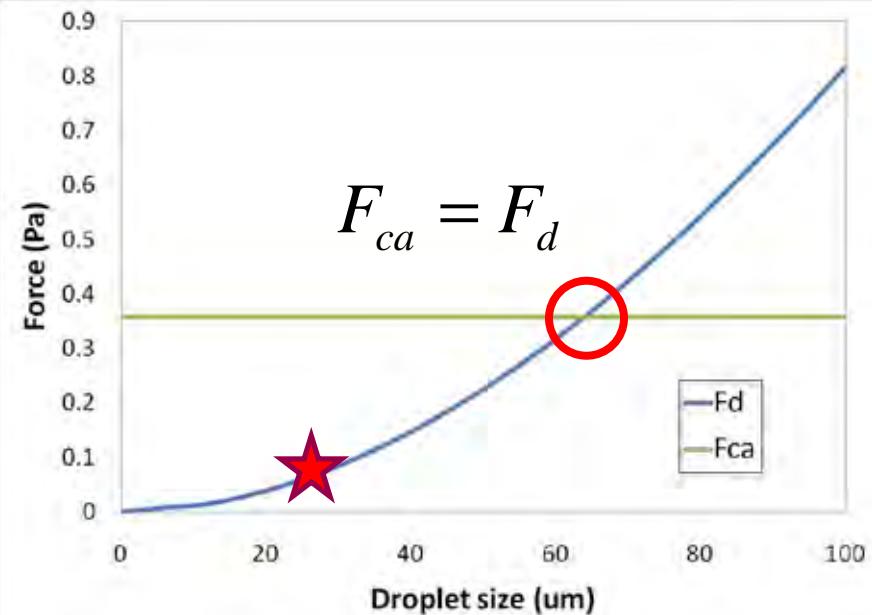


# FORCE BALANCE MODEL

Continuous phase



Dispersed phase



$F_{ca}$  - Capillary force

$$F_{ca} = f(g, r_p)$$

$F_d$  - Drag force

$$F_d = f(t_{max}, r_p, d_d)$$

$$t_{max} = 0.825 h \nu_{trans} \frac{1}{d}$$

$$\rho d_p g = 9 \mu t_{max} d_d \sqrt{\frac{\alpha l_d}{\epsilon} \frac{\ddot{\theta}^2}{2} - r_p^2}$$

$$d_d = f(r_p, t_{max}, g)$$

Kosvintsev et al. 2008

Dragosavac et al. 2008

## STIRRING – DISPERSION CELL

$$x = \sqrt{18t^2 r_p^2 + 2\sqrt{81t^4 r_p^4 + 4r_p^2 t^2 g^2}}$$

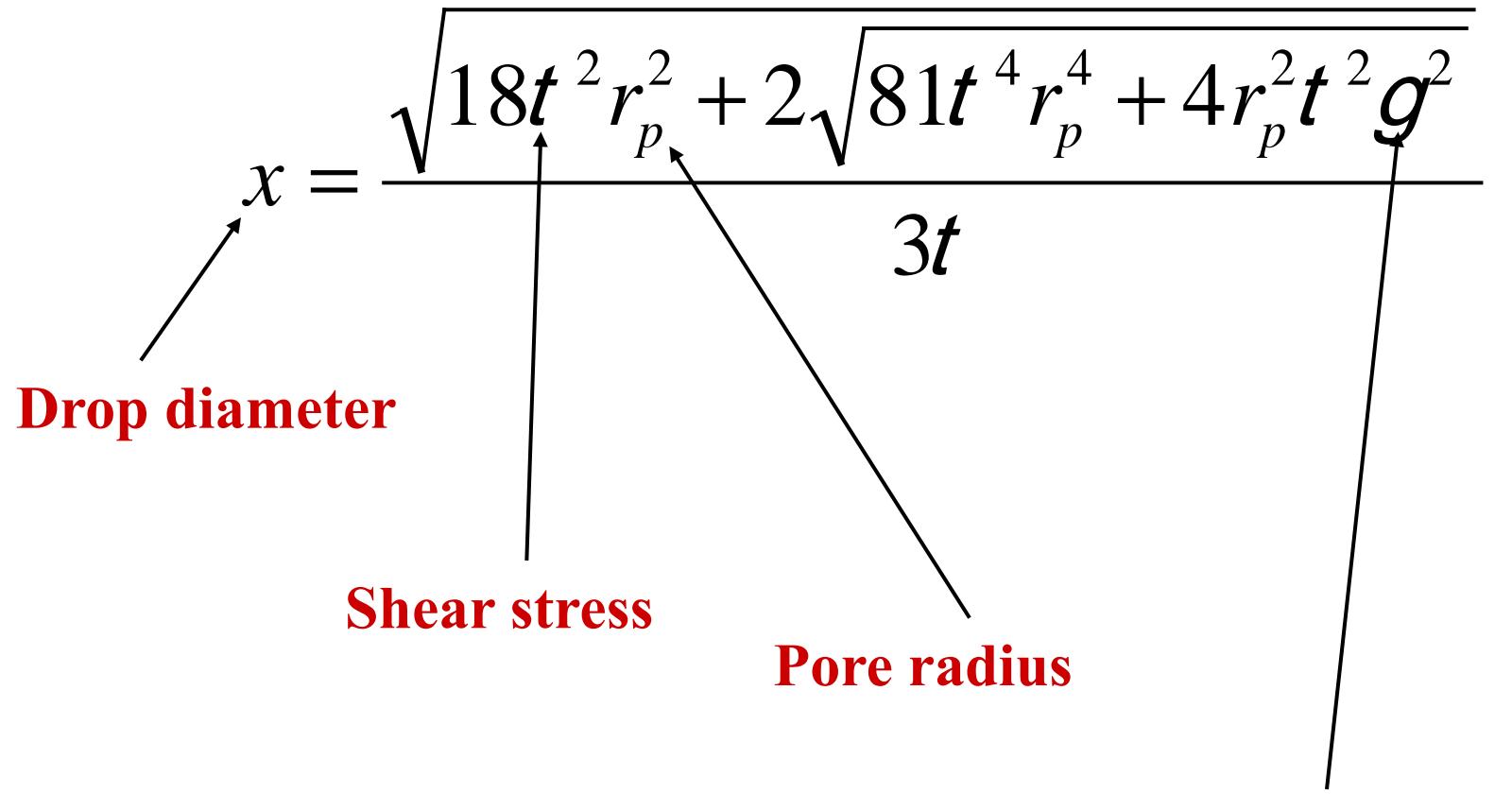
Drop diameter

Shear stress

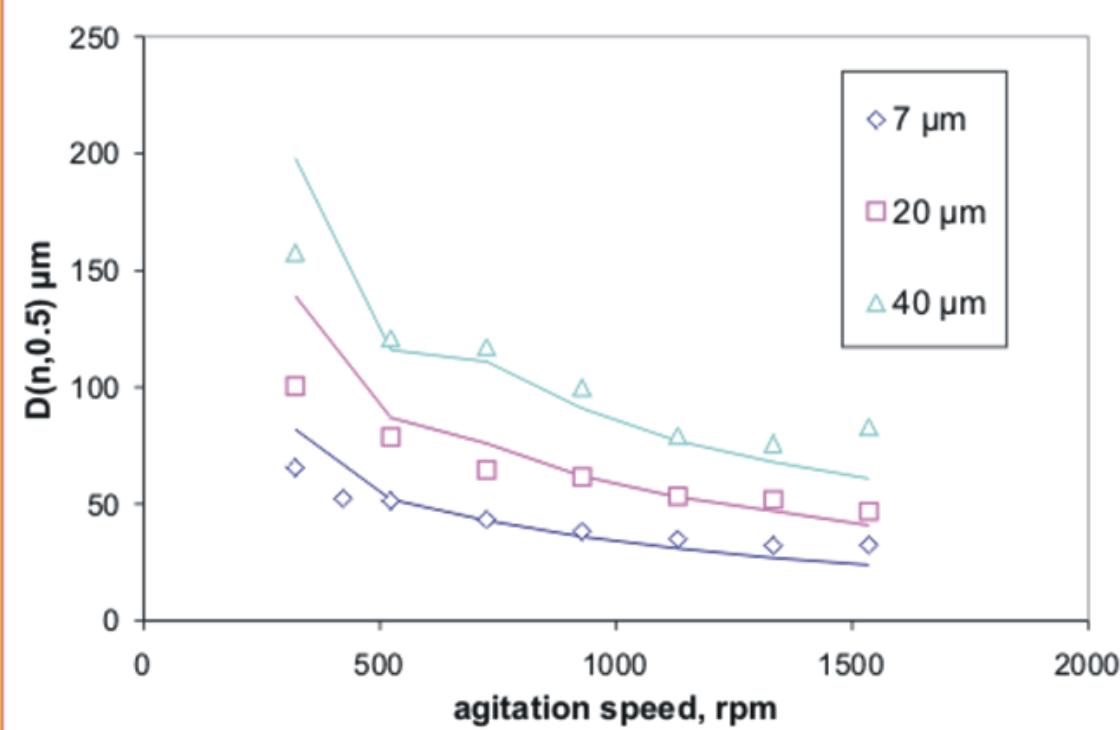
Pore radius

Interfacial tension

3t

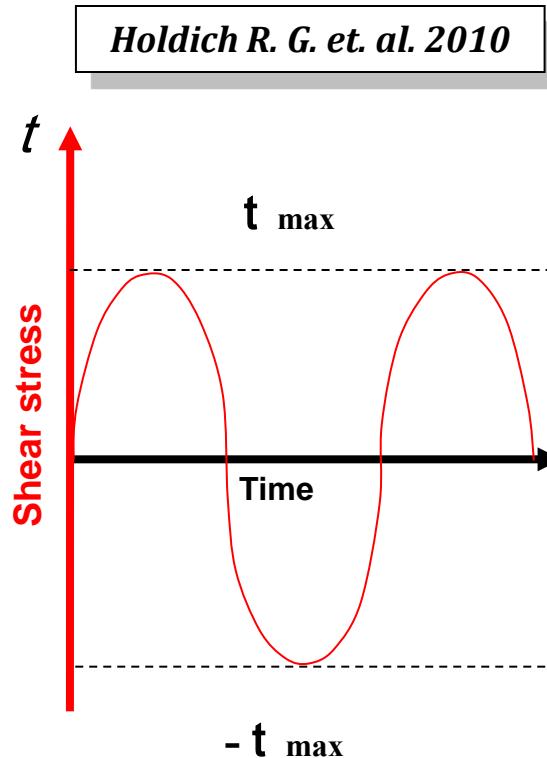
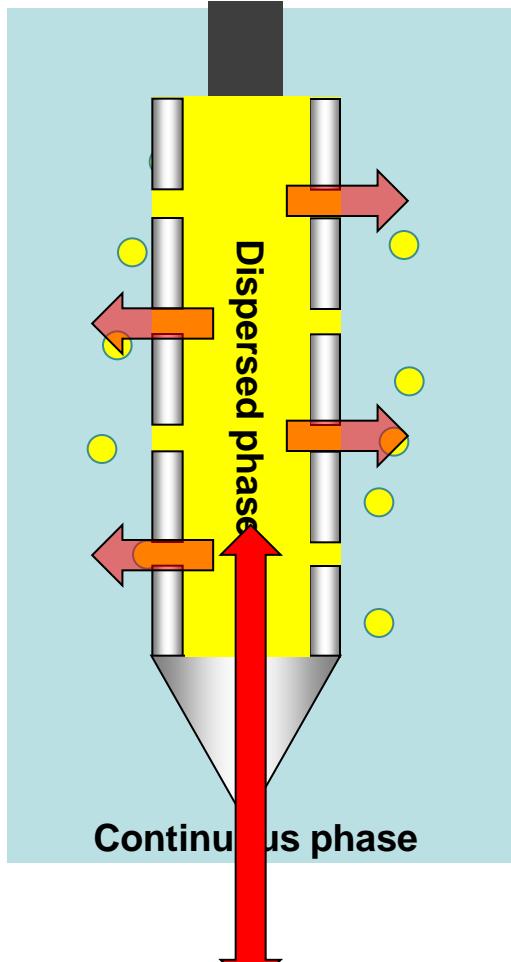


# STIRRING – DISPERSION CELL



# SHEAR STRESS ON THE MEMBRANE SURFACE

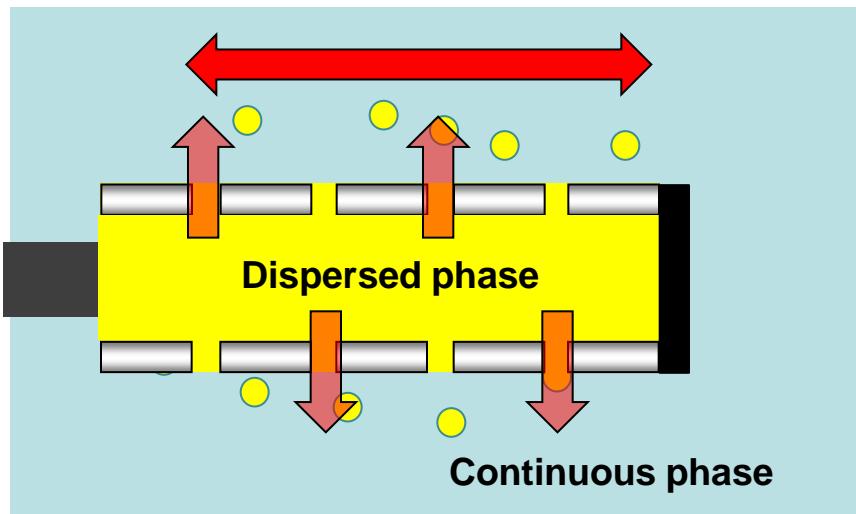
## OSCILLATION AXIAL SYSTEM



$$t \max = f(h, f, a)$$

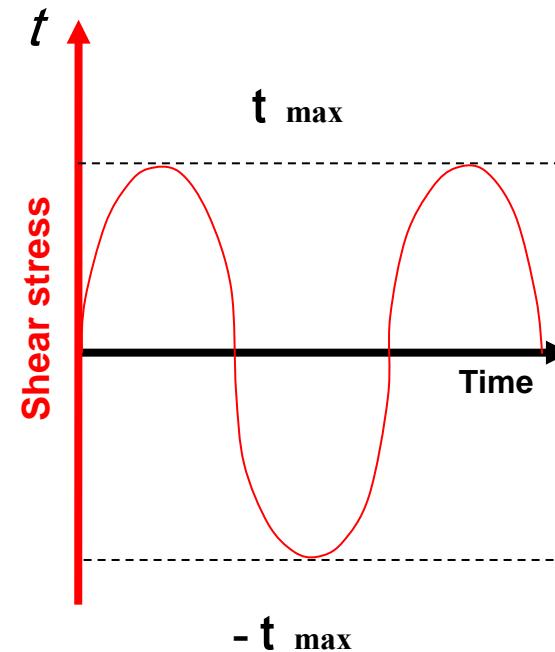
# SHEAR STRESS ON THE MEMBRANE SURFACE

## PULSING THE LIQUID FLOW



Holdich R. G. et. al. 2010

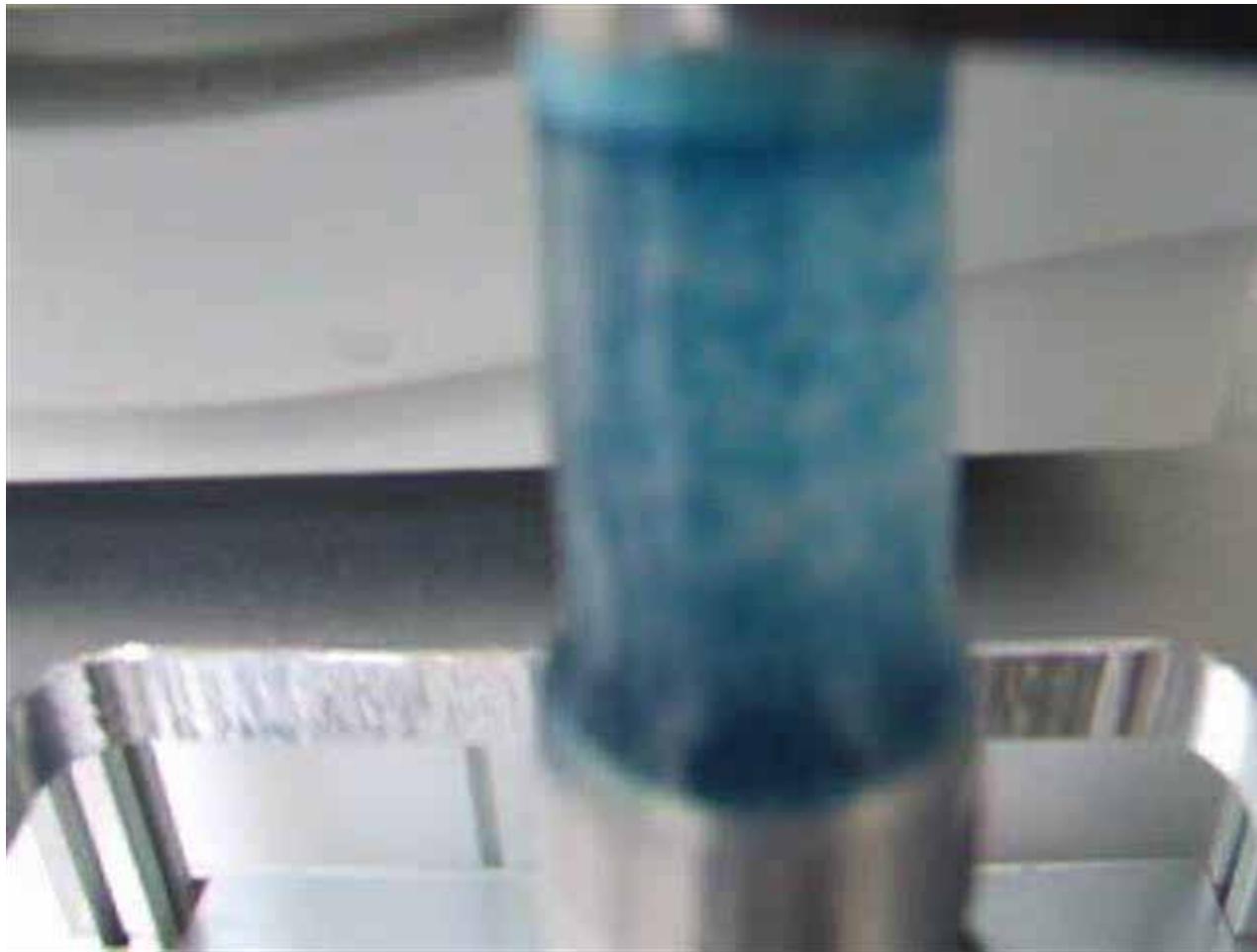
Piacentini. et. al. 2014



**Shear stress**  
 $t_{\max} = f(h, f, a)$

# SHEAR STRESS BY PULSING LIQUID FLOW

*coacervates dyed with blue food colouring:*



# SHEAR STRESS ON THE MEMBRANE SURFACE

## OSCILLATING (AZIMUTHAL) SYSTEM

### Oscillating Membrane

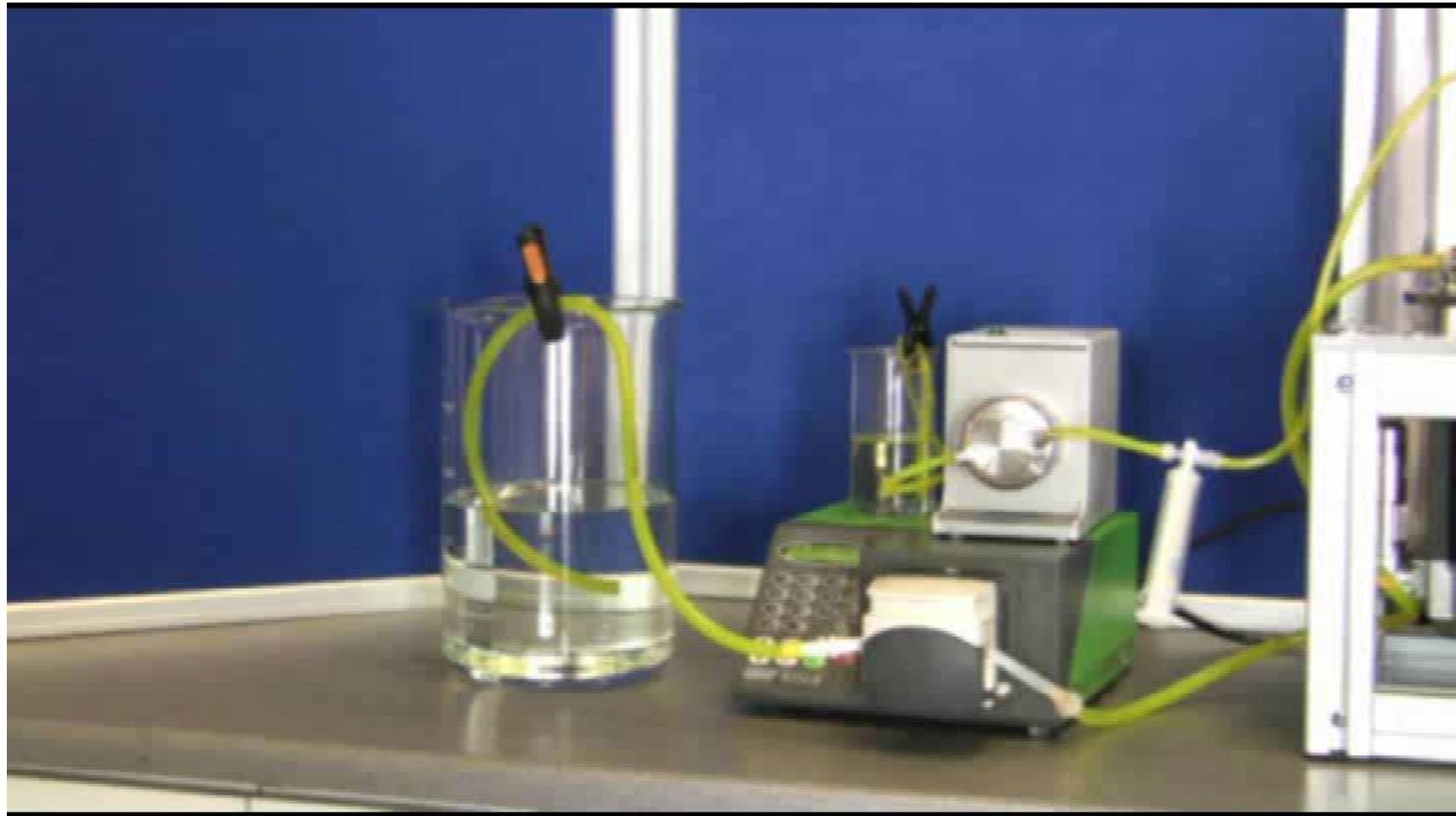
#### Emulsification

- **Pharma / high value**
  - Current capacity: 4 kg/hour,
  
- **FMCG market**
  - Current capacity: 100 kg/hour,



# SHEAR STRESS ON THE MEMBRANE SURFACE

## OSCILLATING (AZIMUTHAL) SYSTEM



# **EXPERIMENTAL RESULTS**

## **FORMULATIONS**

- 1. COMPLEX COACERVATION**
- 2. POLYMER PARTICLES FOR DRUG DELIVERY**
- 3. INORGANIC SILICA PARTICLES**
- 4. SURFACTANT FREE STABILISATION**
- 5. YEAST ENCAPSULATION**

# 1. COMPLEX COACERVATION O/W emulsion

Please see poster:  
Alix Barton

# 1. COMPLEX COACERVATION

## O/W emulsion

**Motivation for the work:**

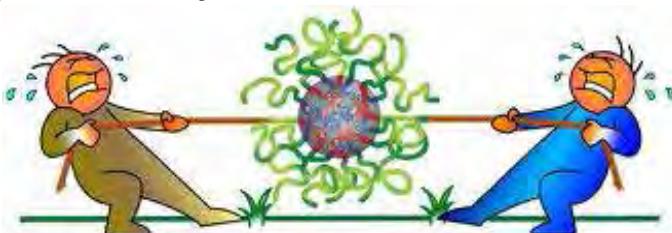
**Currently batch production**

**High polydispersity of the product and usually too big droplet size**

**Need for pig gelatine alternative**

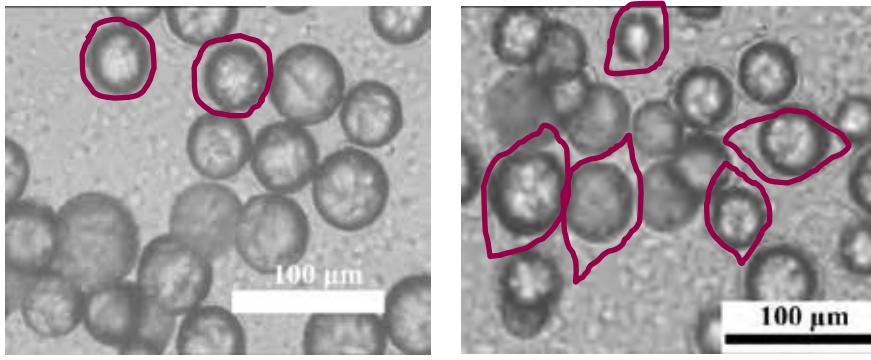
## 1. COMPLEX COACERVATION

1. Drop production in hydrocolloids solution
2. Coacervation (phase separation) implying the formation of a coacervate phase – pH adjustment
3. Wall formation by aggregation of the hydrocolloid around droplets of the emulsified hydrophobic material – time, room temperature
4. Wall-hardening, which is generally achieved by cross-linking the hydrocolloid forming the wall



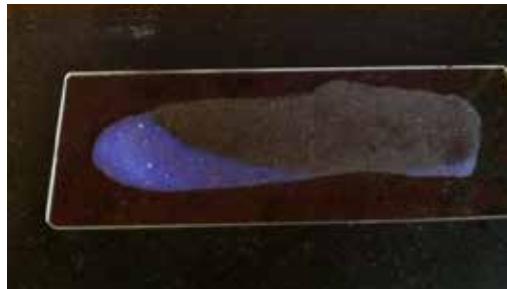
# 1. COMPLEX COACERVATION – Oil encapsulation

## LIQUID CRYSTALS



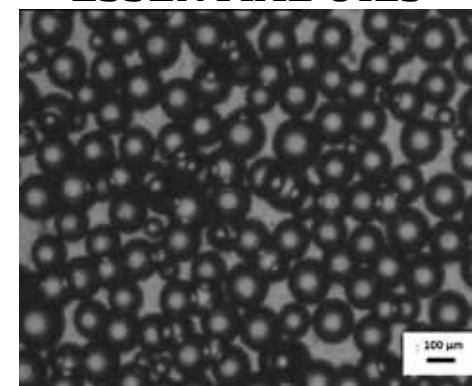
Fast cooling

Slow cooling

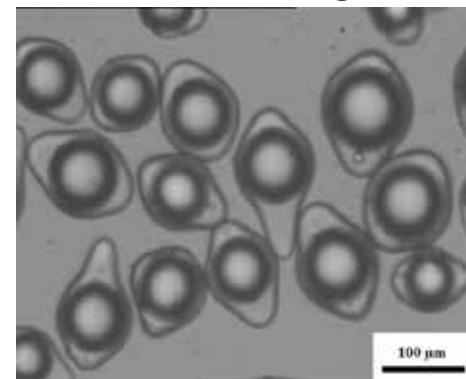


*Dragosavac 2012, Unpublished material*

## ENCAPSULATION OF ESSENTIAL OILS



## ENCAPSULATION OF PARAFFIN OIL



*Dragosavac 2012, Unpublished material*

Optimising drying methods – longer storage

# 1. COMPLEX COACERVATION – Oil encapsulation

## FISH GELATINE CAPSULES

### WHY FISH GELATINE?

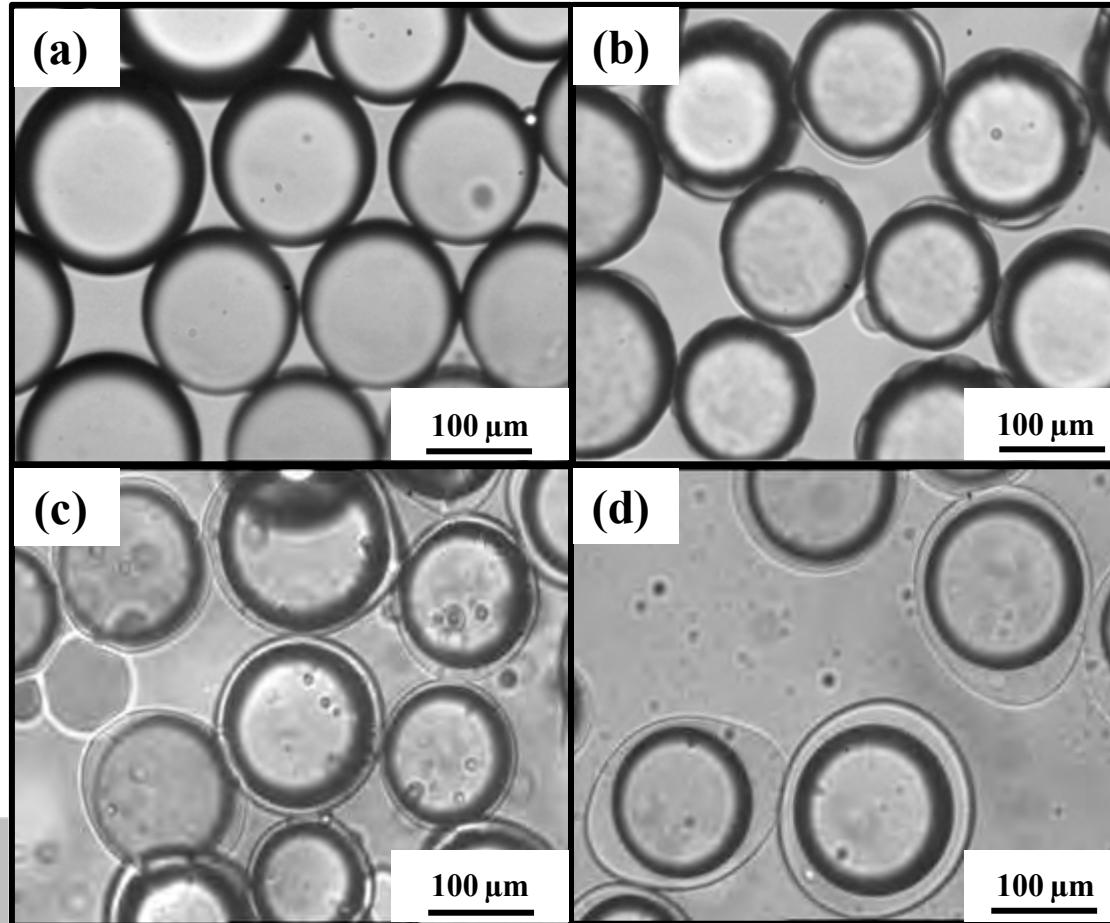
- **ROOM TEMPERATURE** - less energy compared to alternative gelatine types and 
- New possibilities for encapsulation of **VOLATILE COMPOUNDS**
- Increased **CONSUMER** consent for religious or diet reasons and health safety

*Piaccentini et al., 2013*

*ITM-CNR @ University  
of Calabria, Rende*

# DIFFERENT RATIOS OF FG:GA FOR MICROCAPSULES

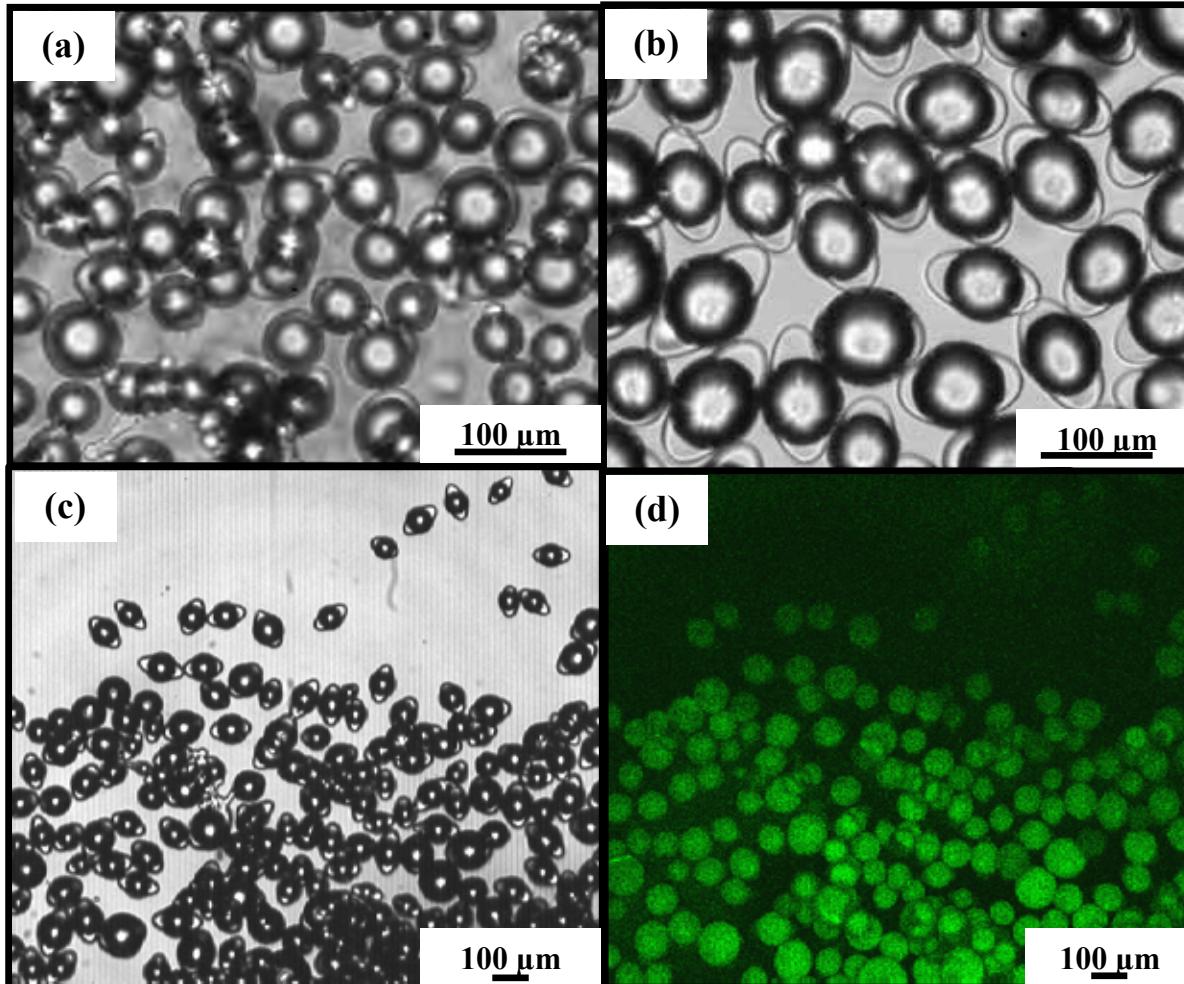
ROOM TEMPERATURE



Piaccentini et al.,  
2013

**FG:GA** (a) 30:70; (b) 40:60; (c) 80:20; and (d) 50:50.

# OIL ENTRAPMENT



**Freeze dried particles  
(to enable future  
volatile compound  
encapsulation)**

**Silica particles added to  
produce free flowing  
particles**

Piaccentini et al., 2013

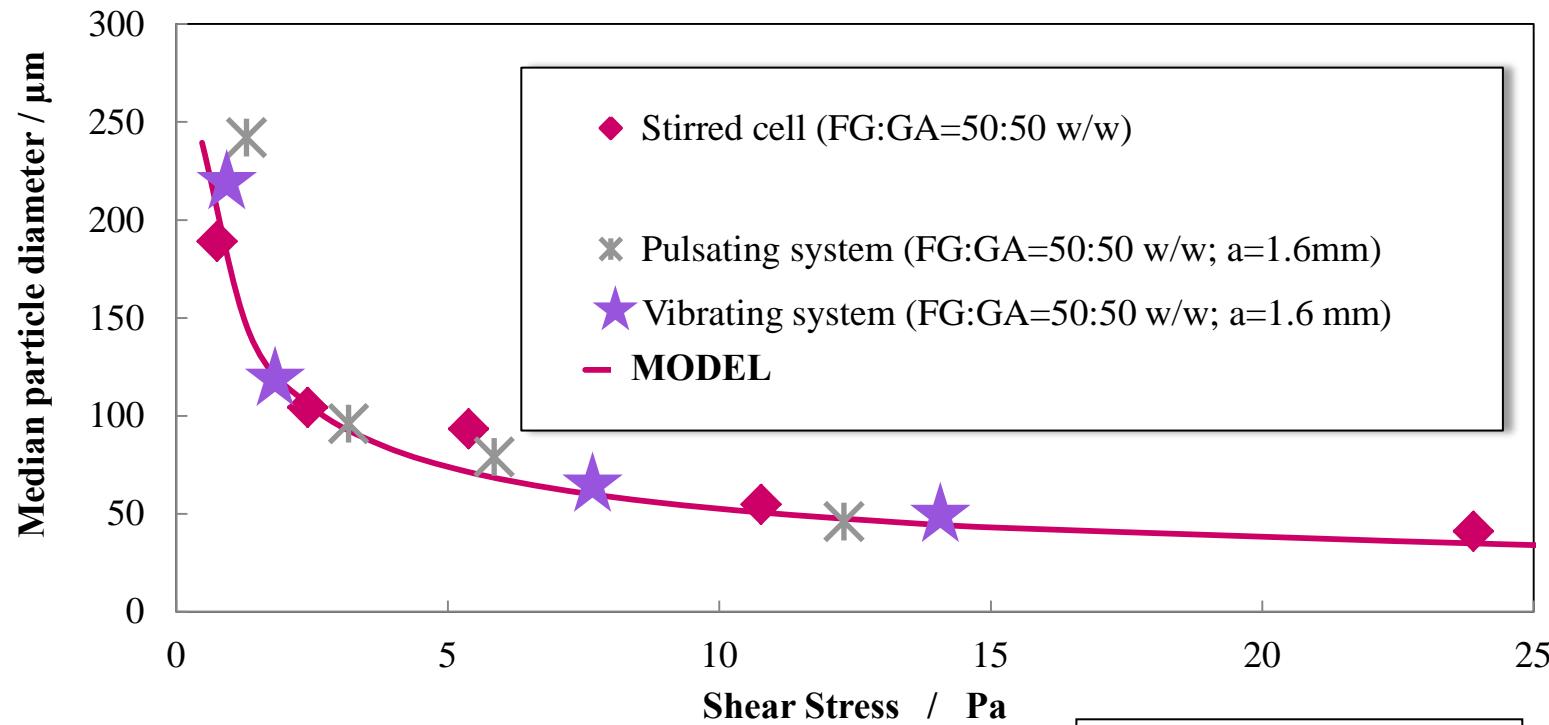
# 1. COMPLEX COACERVATION

## DISPERSION CELL, PULSING & VIBRATING SYSTEMS

*Dispersed phase: Sunflower oil*

20  $\mu\text{m}$  MEMBRANE

*Continuous phase: Fish gelatine (FG) and Gum Arabic (GA)*



Flux through the pulsed membrane up to  $30 \text{ L h}^{-1}$

Piaccentini et al., 2013

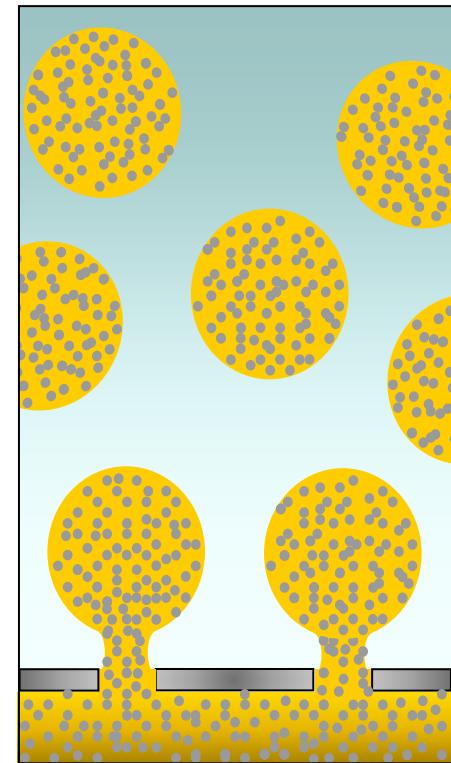
## 2. ANTICANCER DRUG ENCAPSULATION

Aim to encapsulate water soluble peptide

## 2. Poly (D,L-Lactic-Glycolic Acid): PLGA

- § FDA approved biocompatibility
- § Complete degradation
- § Current applications:
  - § Anticancer drug carrier
  - § Human growth deficiency treatments
  - § Protein and gene delivery
  - § Scaffolds for bone repairing
  - § Suture material

**Secondary emulsion  
W/O/W**



## 2. ANTICANCER DRUG ENCAPSULATION

### O/W & W/O/W

**Motivation for the work:**

**Currently batch production**

**Low uniformity of the produced particles using conventional emulsification methods, *expensive losses of product***

**Need for higher encapsulation efficiency**

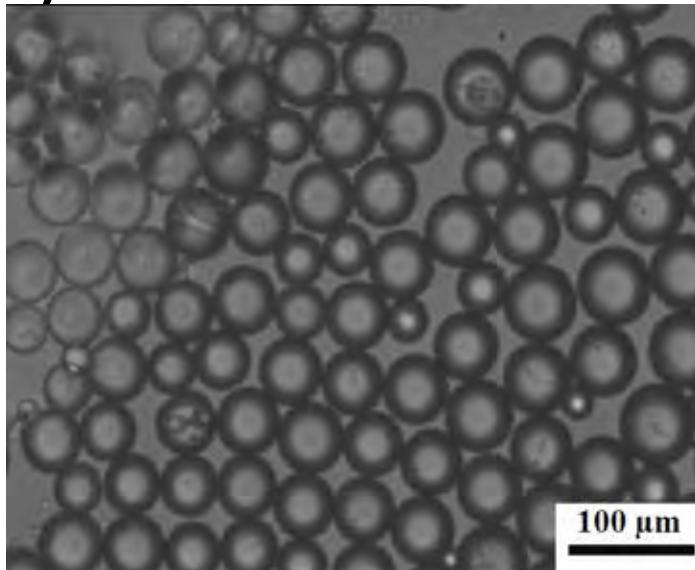
**Anticancer drug - extremely expensive & shear/temperature sensitive**

## **2. ENCAPSULATION OF WATER SOLUBLE PEPTIDE USING BIODEGRADABLE POLYMER**

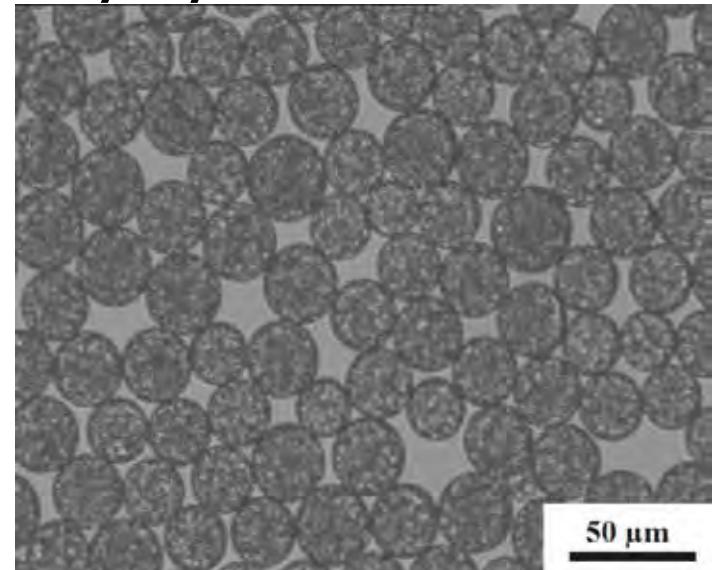
### **SOLVENT EVAPORATION**

- 1. Dispersion phase – polymer (PLGA) mixed with DCM (volatile oil phase)**
- 2. Mixing the peptide with previously prepared dispersion phase**
- 3. Injecting through the membrane into 1% PVA solution**
- 4. DCM will evaporate from the particles leaving only peptide within the spherical PLGA particles**

## 2. ENCAPSULATION OF WATER SOLUBLE PEPTIDE USING BIODEGRADABLE POLYMER O/W EMULSIONS



## W/O/W EMULSIONS



### HPLC - ENCAPSULATION EFFICIENCY (EE) OF PEPTIDE

Cancer treatment	POLYMER CONCENTRATION (%)	EE (%)
COSOLVENT METHOD (O/W)	10	40
	20	50
W/O/W	10	70
	20	85

Commercially available  
14 day kit  
(~1g particles/ 70mg peptide)

~200£

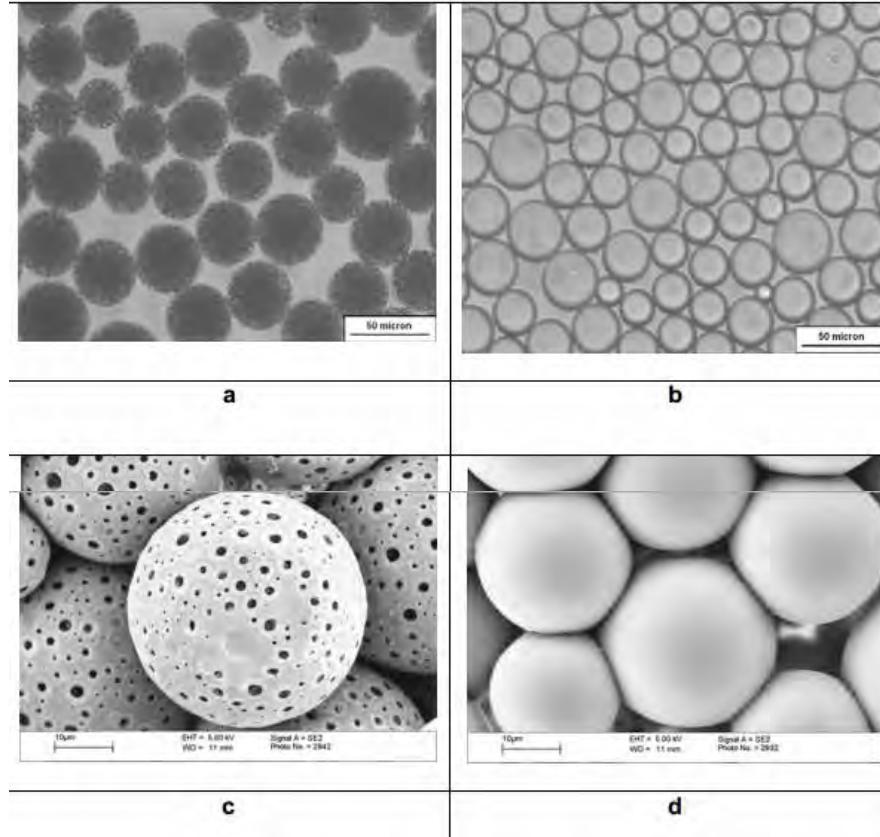
*Dragosavac 2012,  
Unpublished material*



## **2. ENCAPSULATION OF WATER SOLUBLE PEPTIDE USING BIODEGRADABLE POLYMER**

**W/O/W                  O/W**

**EMULSIONS    EMULSIONS**



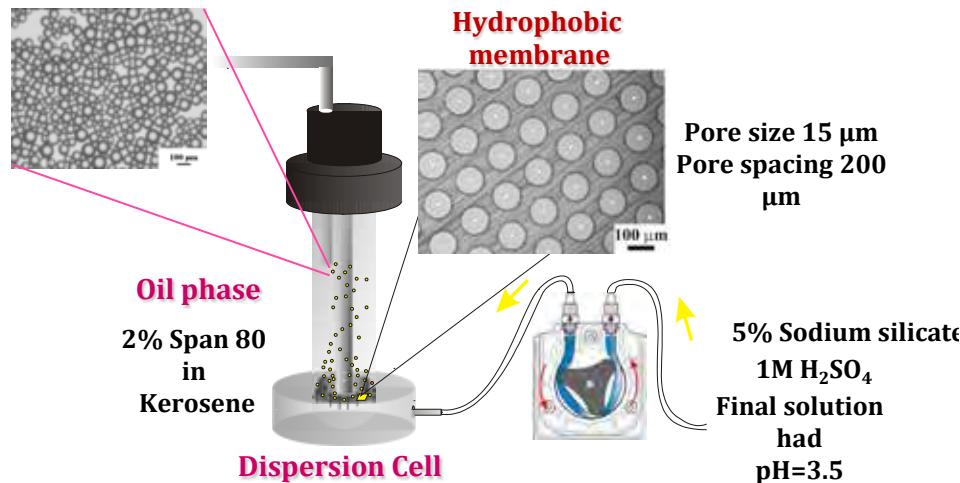
# **W/O/W emulsions encapsulation efficiency close to 100%**

G. Gasparini et. al, 2010, *Colloids and Surfaces B: Biointerfaces*

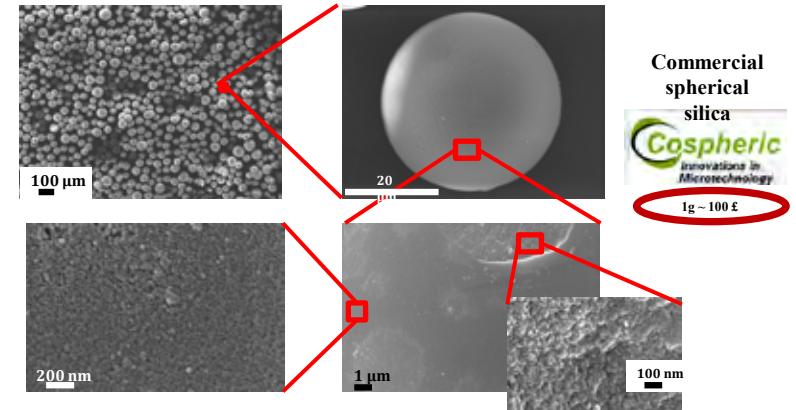
### 3. SILICA PARTICLES W/O emulsion

Aim to produce spherical silica particles  
with high surface area and internal structure

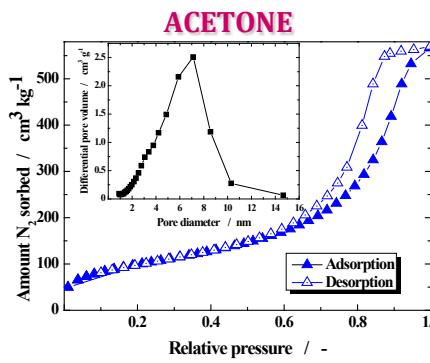
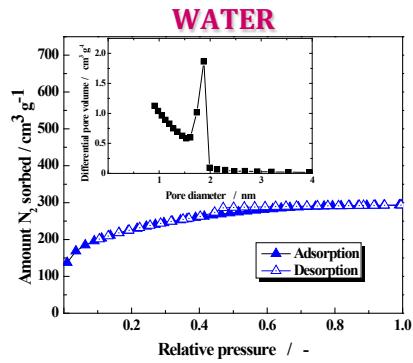
### 3. SILICA PARTICLES



SILICA PARTICLES WITH  $D_{50}=40\mu\text{m}$  AFTER DRYING  
SEM at Loughborough Materials Characterization Centre

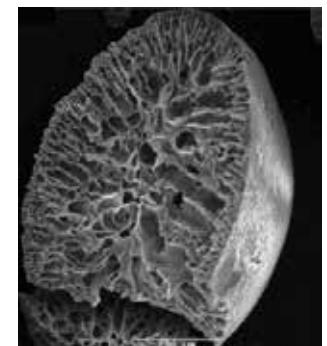


#### AGING OF THE HYDROGEL IN DIFFERENT SOLVENTS



Spec. surface area - 750 m<sup>2</sup> g<sup>-1</sup>  
Av. pore size - 1.3 nm

Spec. surface area - 320 m<sup>2</sup> g<sup>-1</sup>  
Av. pore size - 6 nm



## 4. SURFACTANT FREE PARTICLES O/W emulsion

Aim to produce encapsulated and functional particles  
for photocatalysis

## 4. SURFACTANT FREE STABILISATION

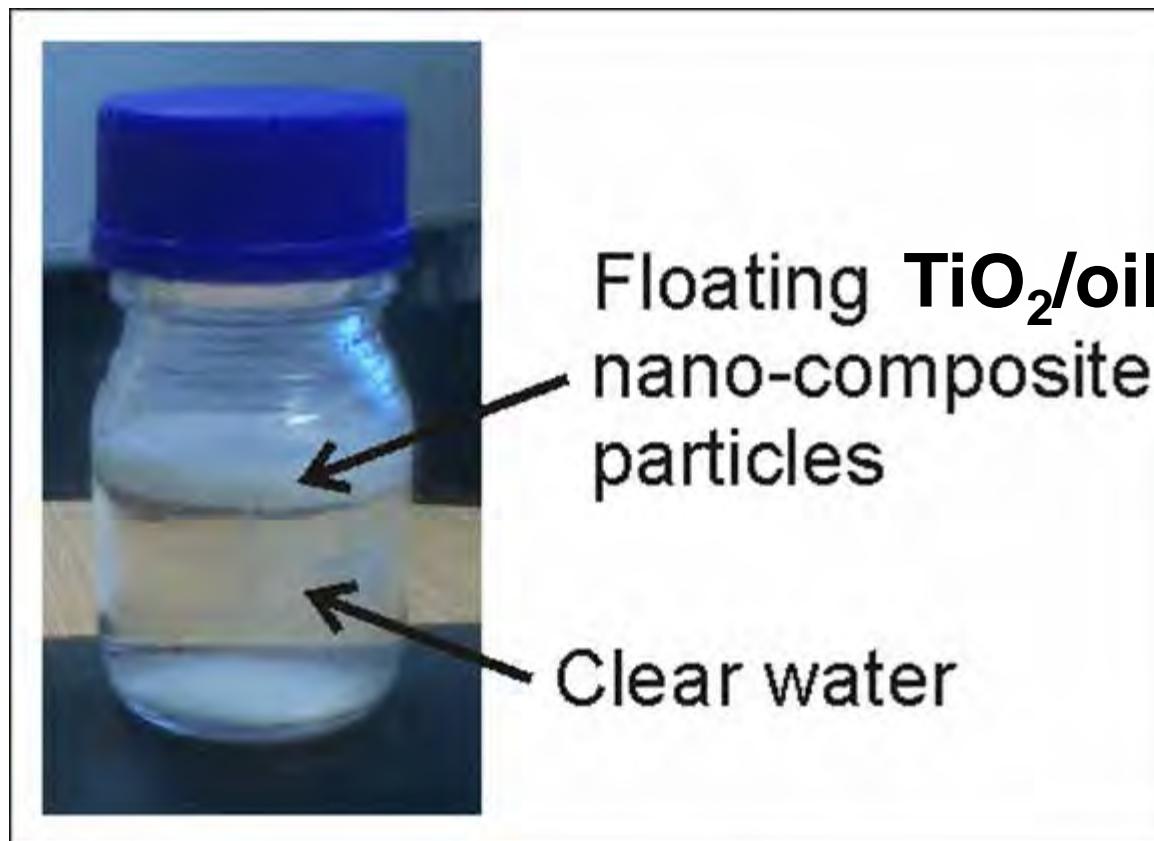


A Pickering emulsion (Ramsden)

*surfactant free*

Innovations in encapsulation

## 4. SURFACTANT FREE STABILISATION

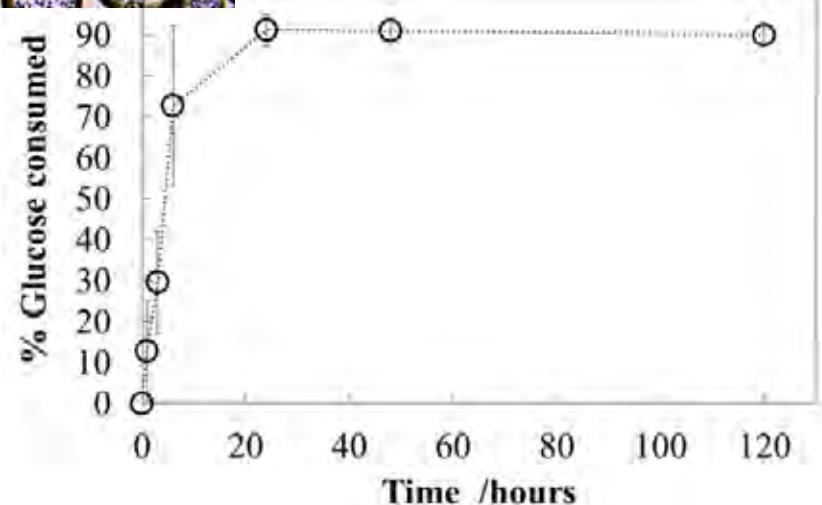
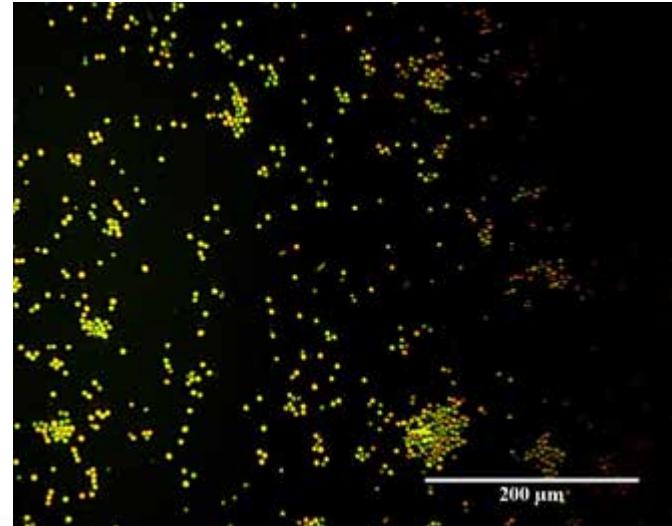
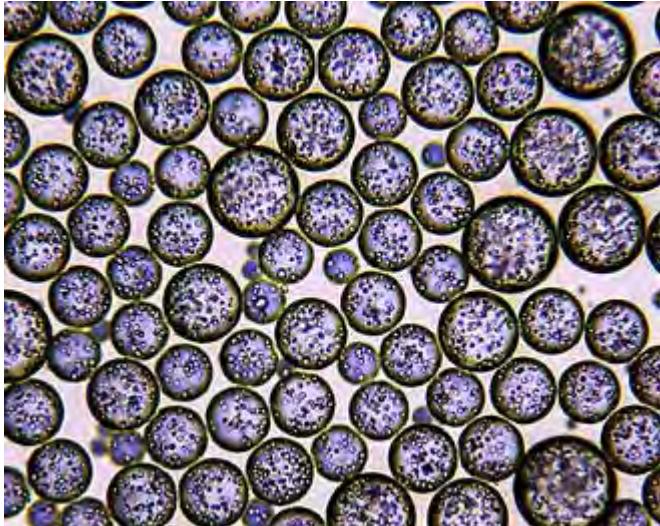


*surfactant free*

## 5. YEAST ENCAPSULATION W/O emulsion

Aim to produce encapsulated particles  
capable of drug delivery surviving gastric juices

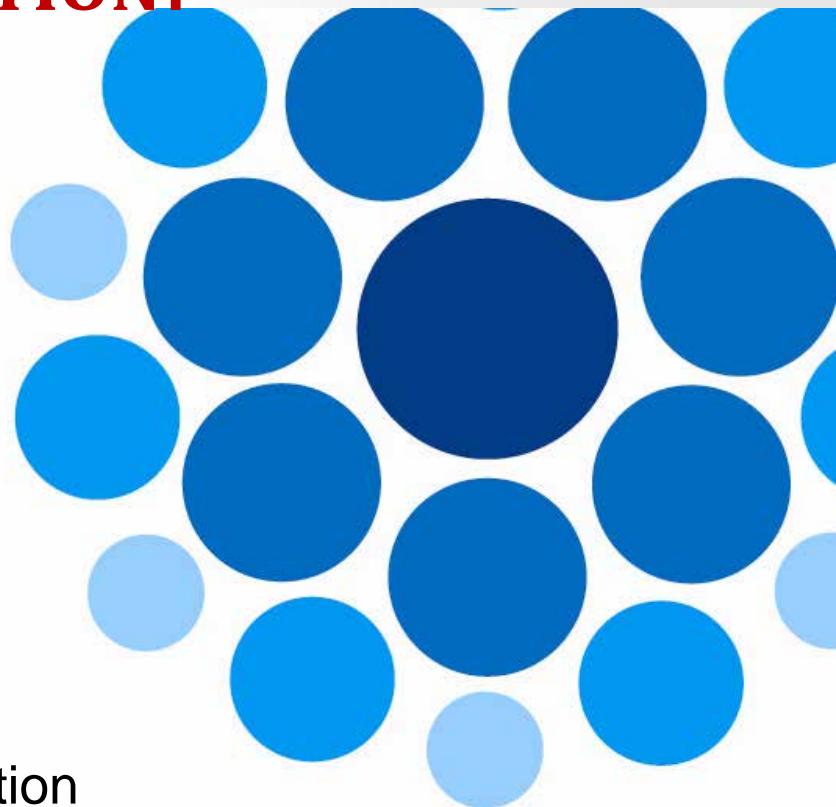
## 5. YEAST ENCAPSULATION



Please see poster:  
Serena Morelli

# WHY MEMBRANE EMULSIFICATION?

- § Low energy process
- § Low pressure process
- § Formulation is still key
- § Small-scale through to production
- § Variety of shear techniques:
  - § Mainly stirred cell and oscillation/pulsation
- § Good for multiple emulsions and continuous production
- § Small & large drop: encapsulation and functionalised particles
- § Good encapsulation of shear/temperature sensitive compounds



## ACKNOWLEDGEMENTS

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<http://www.micropore.co.uk/>

**Micropore**  
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