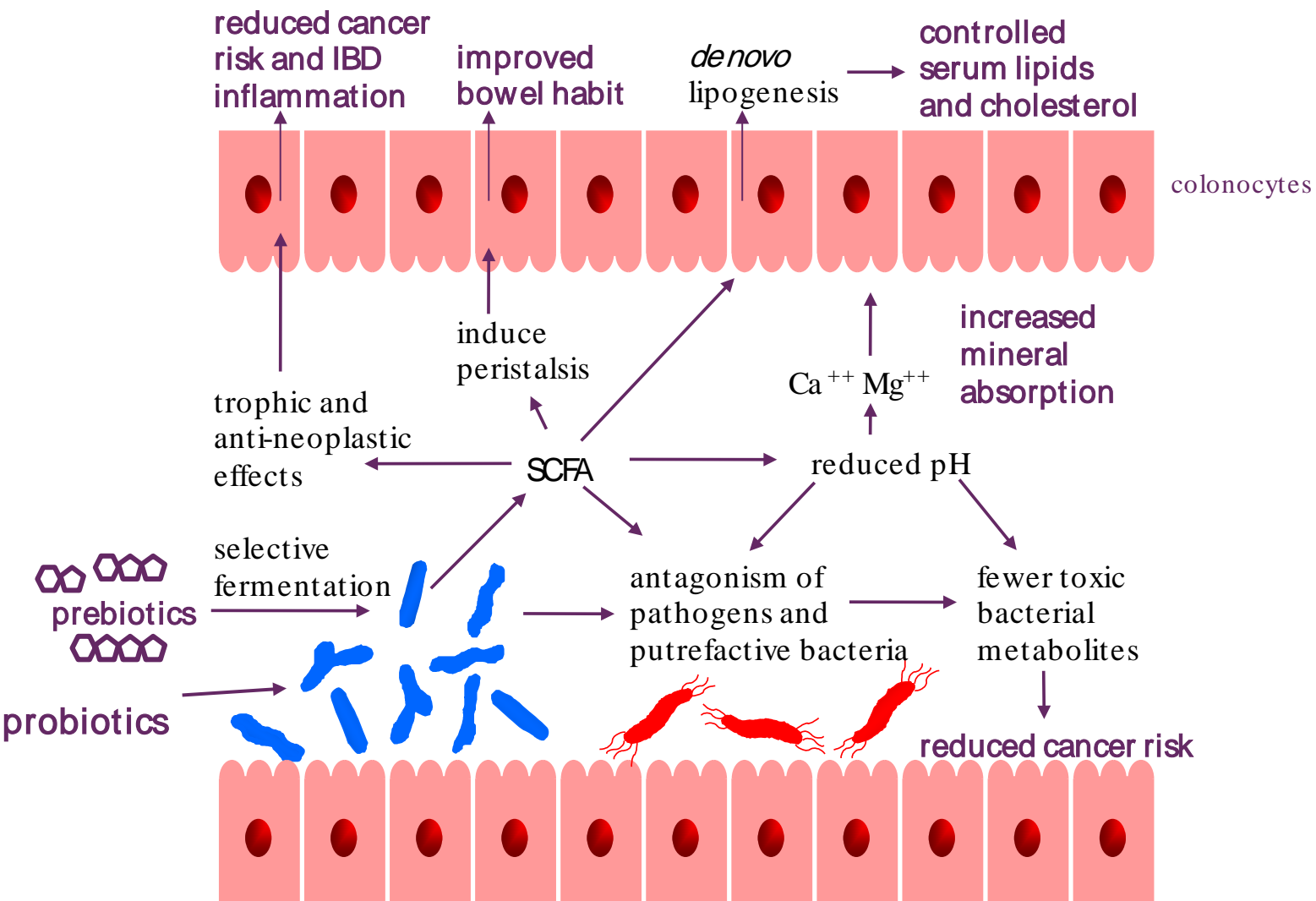


Microencapsulation of probiotic bacteria

Dimitris Charalampopoulos

Department of Food and Nutritional Sciences

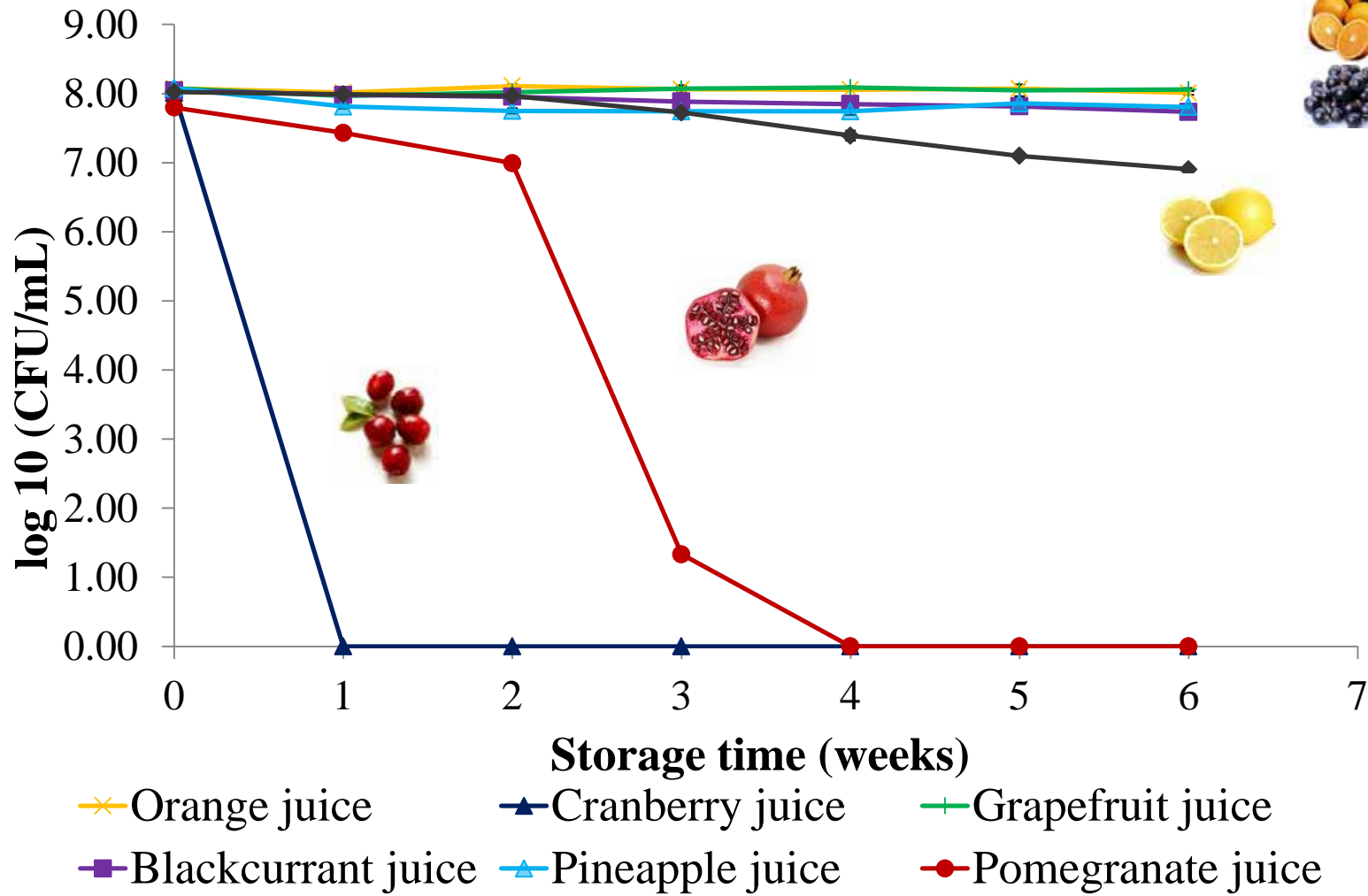
The concept of probiotics and prebiotics



Potential of encapsulation and challenges

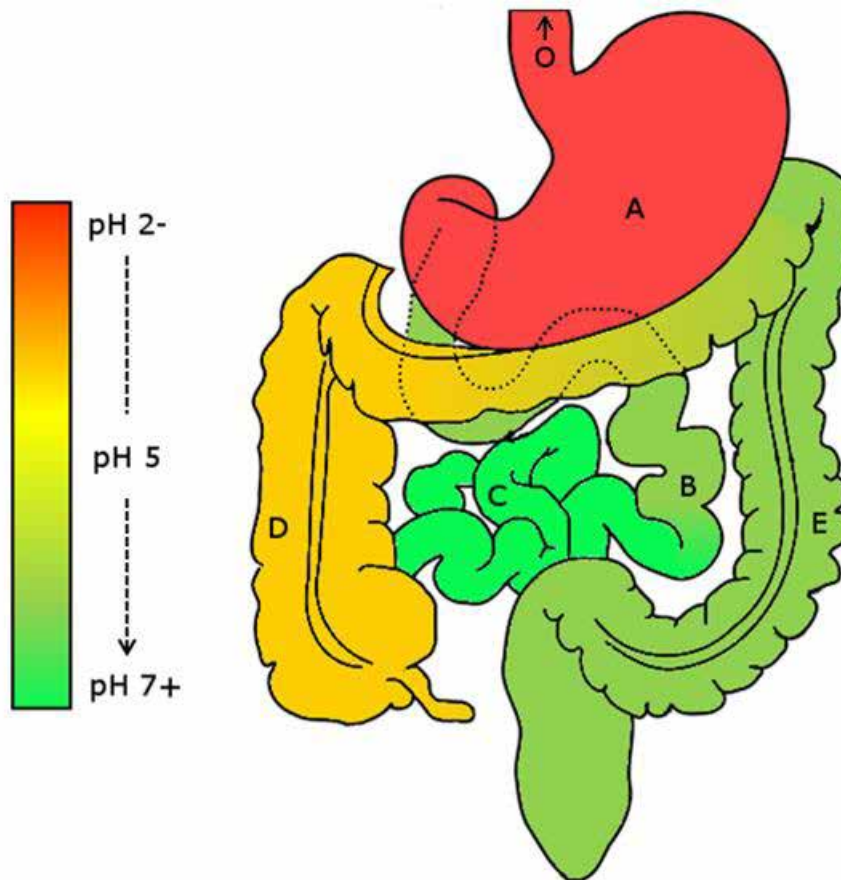
- Prolong survival during long term storage of probiotics in dried form (refrigerated and ambient temperature)
- Prolong survival during food processing and storage in food products (dairy, juices, chocolate, etc)
- Ability to target delivery / control release in the GIT (e.g. small intestine, large intestine)
- Scalability and costs
- Minimise negative organoleptic effects

Survival of free probiotic cells in fruit juices



Oral administration of live bacteria

- Loss of viability in the stomach before action in intestine



Letter	Region
O	Oesophagus
A	Stomach
B	Proximal Small Intestine
C	Distal Small Intestine
D	Ascending Colon
E	Descending Colon

Materials for encapsulation

- Alginates
- Pectinates
- Xanthan gum
- Gum acacia
- Guar gum
- Carrageenan
- Casein
- Gelatin
- Whey proteins

} Significant amount
of literature

Capsules' characteristics

Size

Porosity

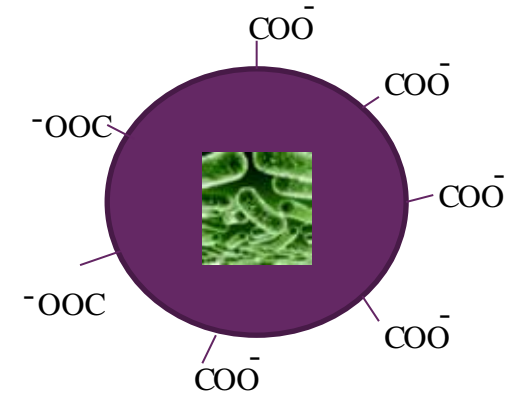
Physical properties

Technologies: Extrusion, Emulsion
Coating technologies

Encapsulation of probiotics

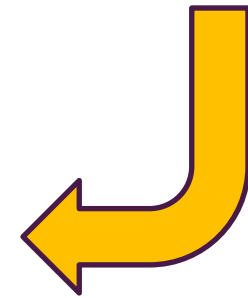
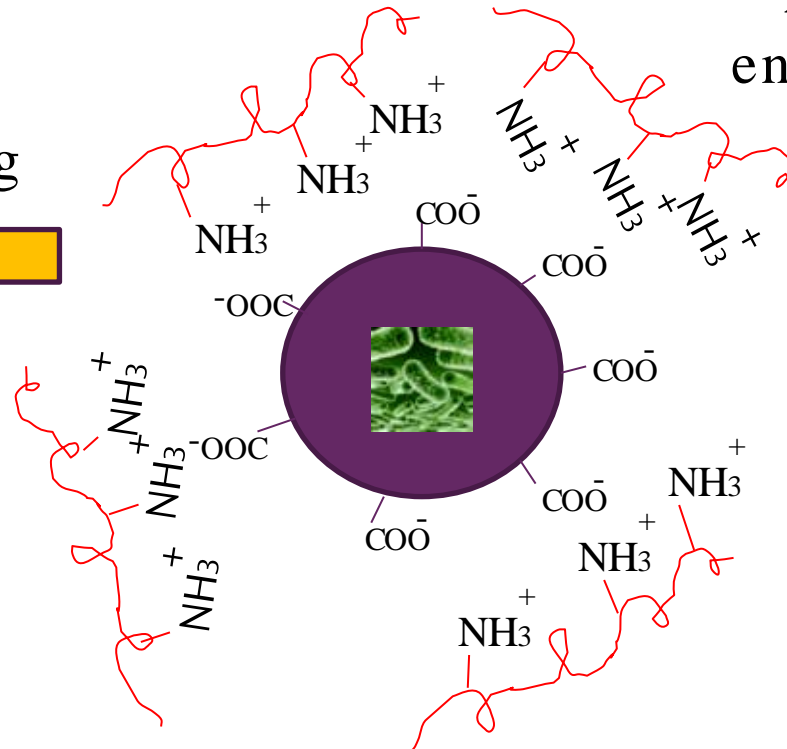
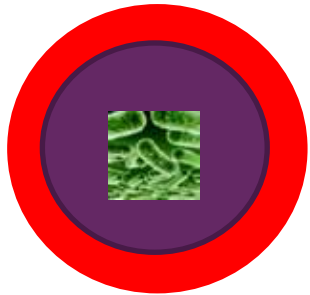
Bacterial dispersion
in sodium alginate
solution

Extrusion into CaCl₂ solution



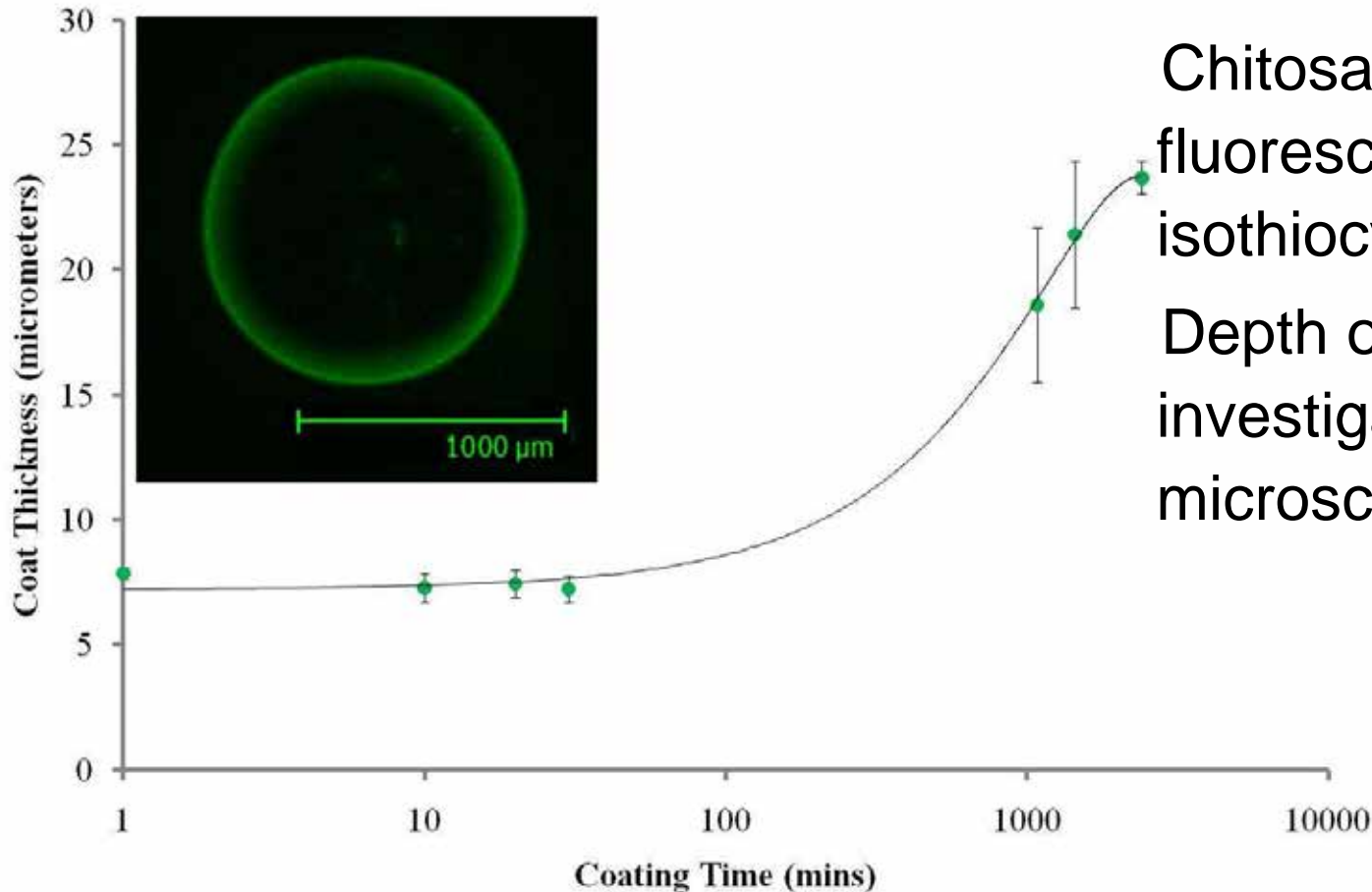
Alginate bead with
encapsulated bacteria

Drying



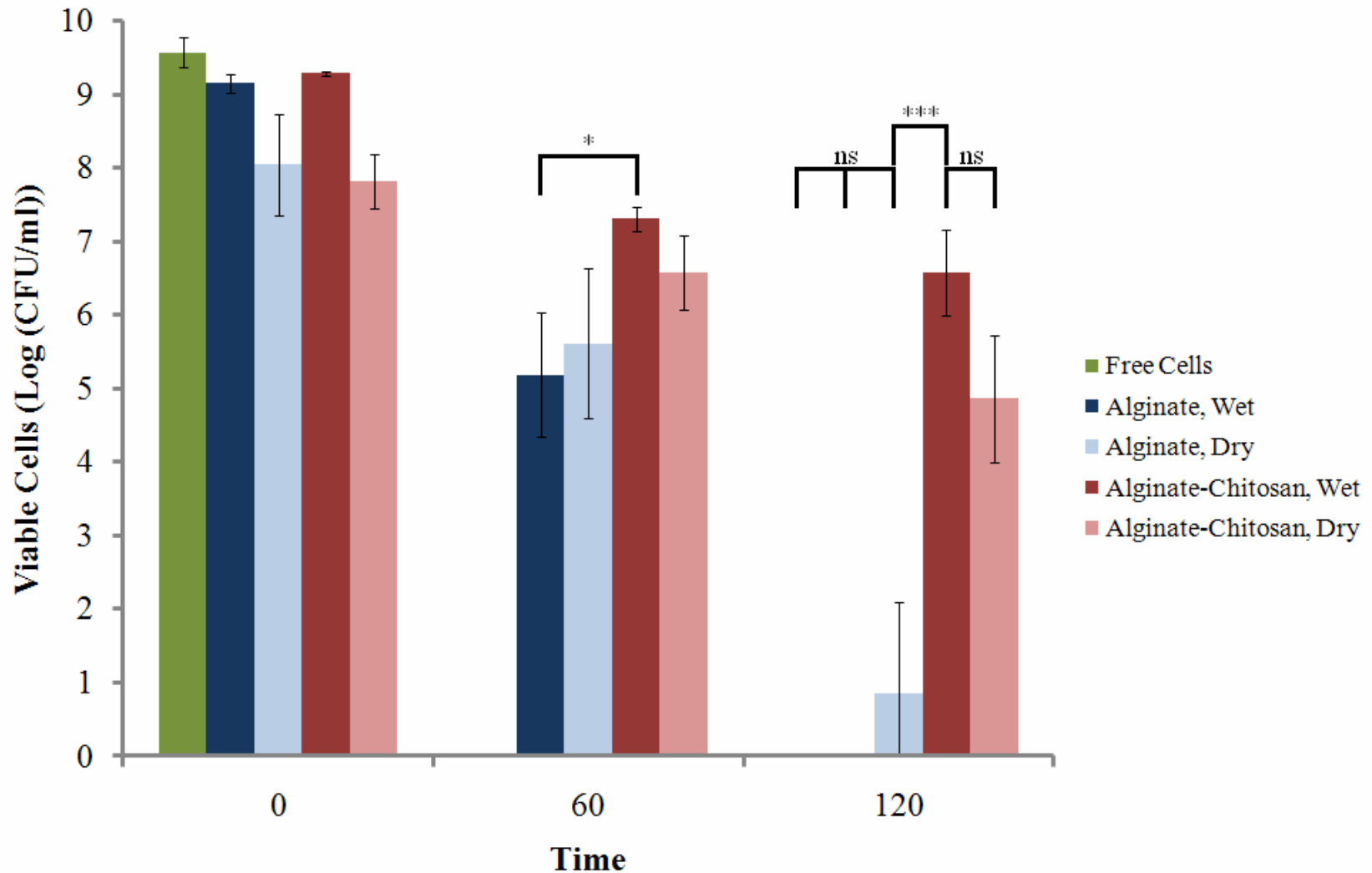
Coating with
chitosan

Coat thickness as a function of chitosan exposure time

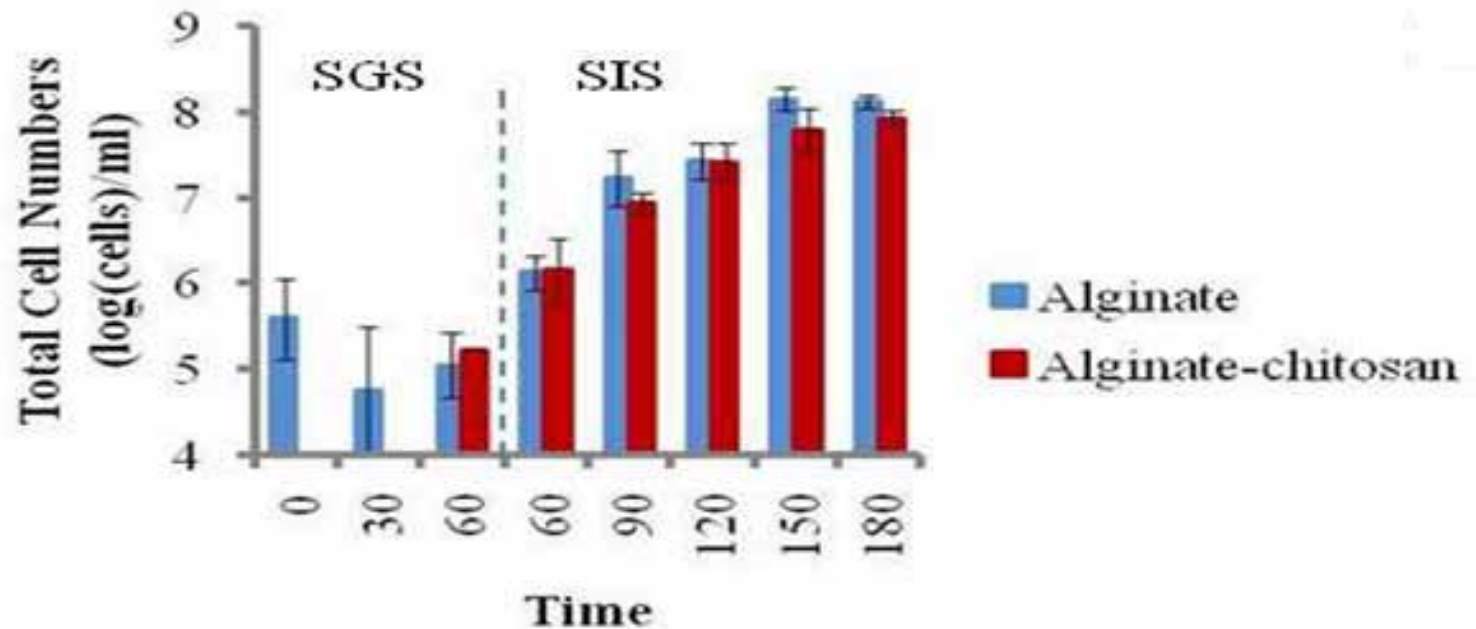


Chitosan labelled with fluorescein isothiocyanate
Depth of penetration investigated by confocal microscopy

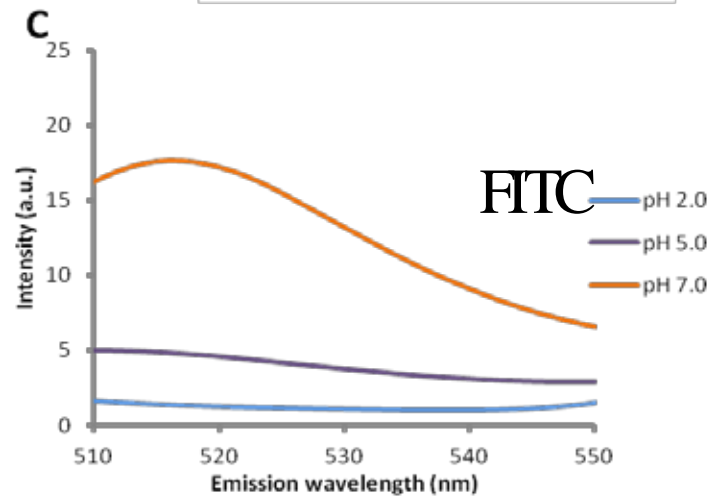
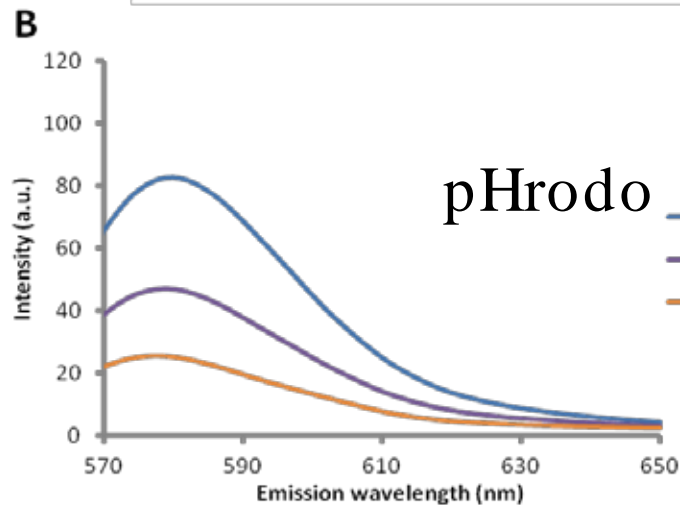
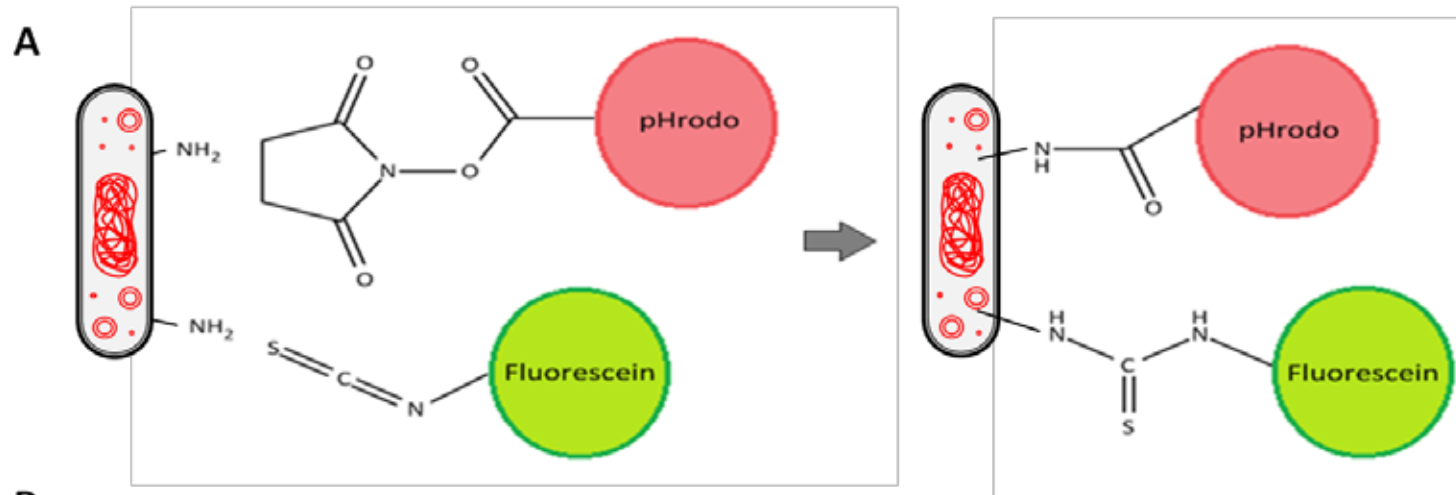
Viability of free and encapsulated *B. breve* in simulated model gastric solution



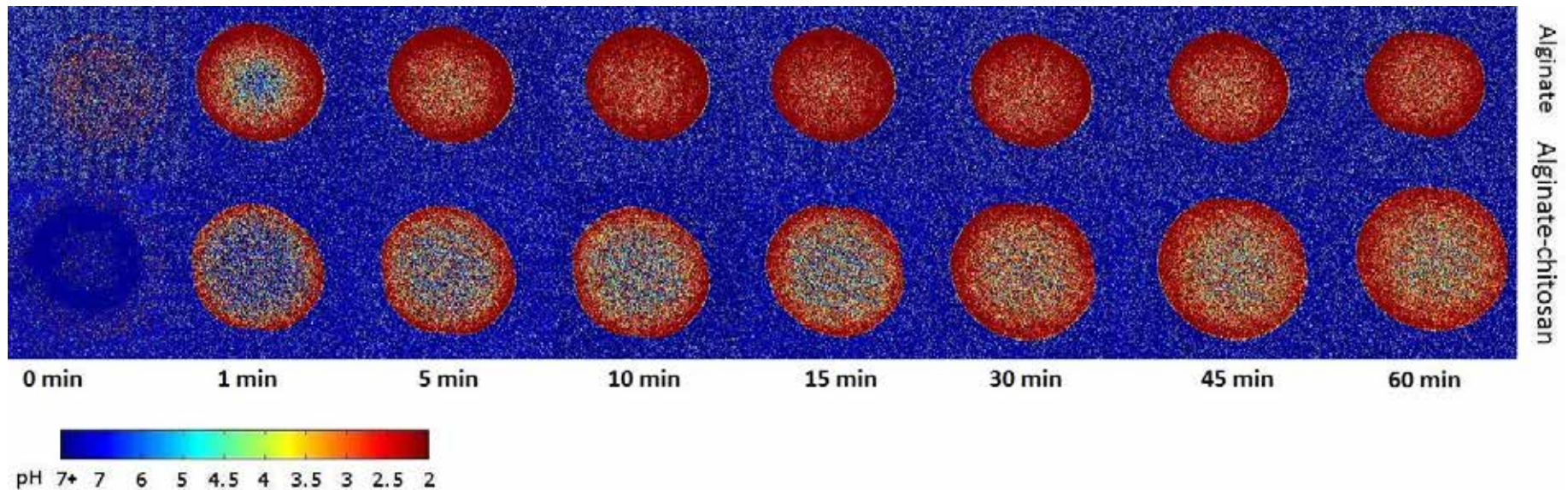
Release of cells during exposure to simulated gastric and intestinal solutions



Understanding the mechanism of protection against acid



Understanding the mechanism of protection against acid



Methods for drying the microcapsules

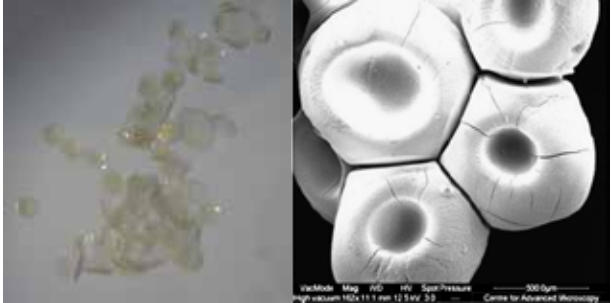
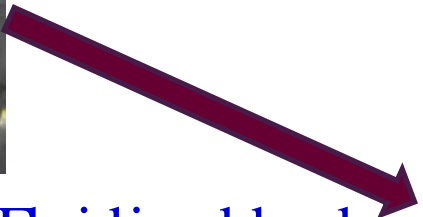
Wet alginate beads



Air drying



Fluidised bed drying

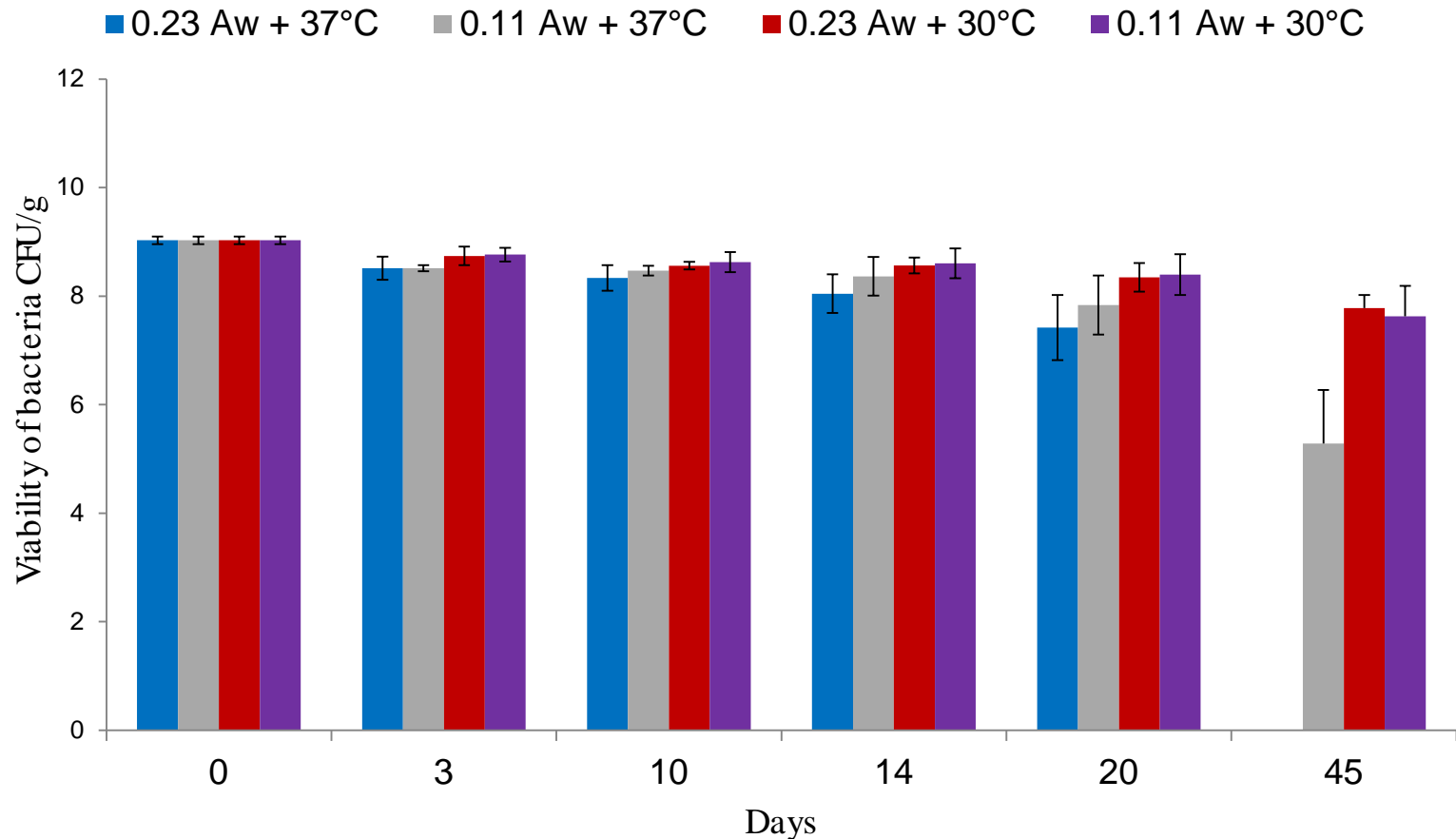


Problems:

- flat beads sticking together;
- slow process;
- not scalable;
- clumping



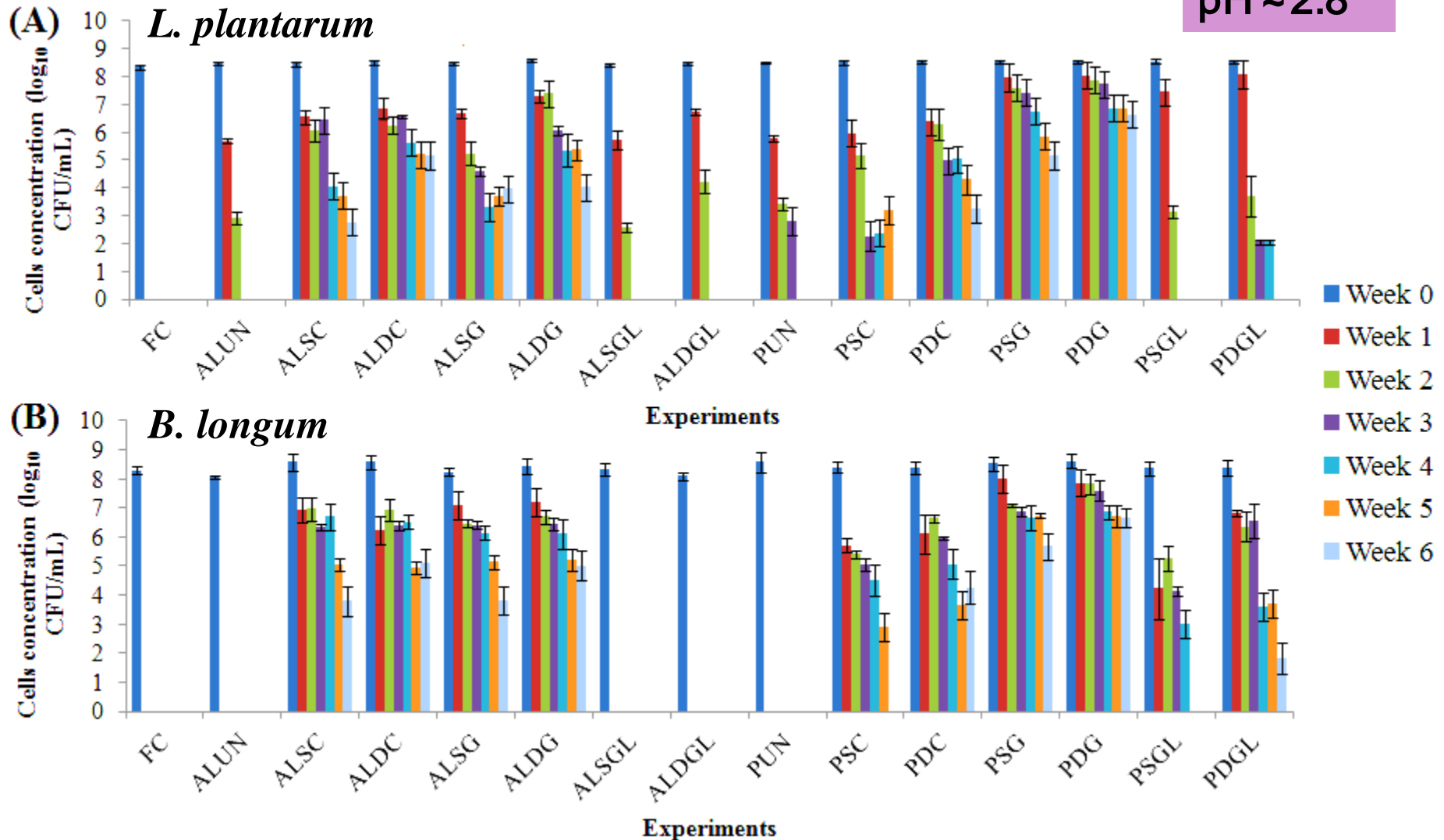
Stability of fluid bed dried encapsulated cells during accelerated storage



Food Research International, 74, 208-216 (2015)

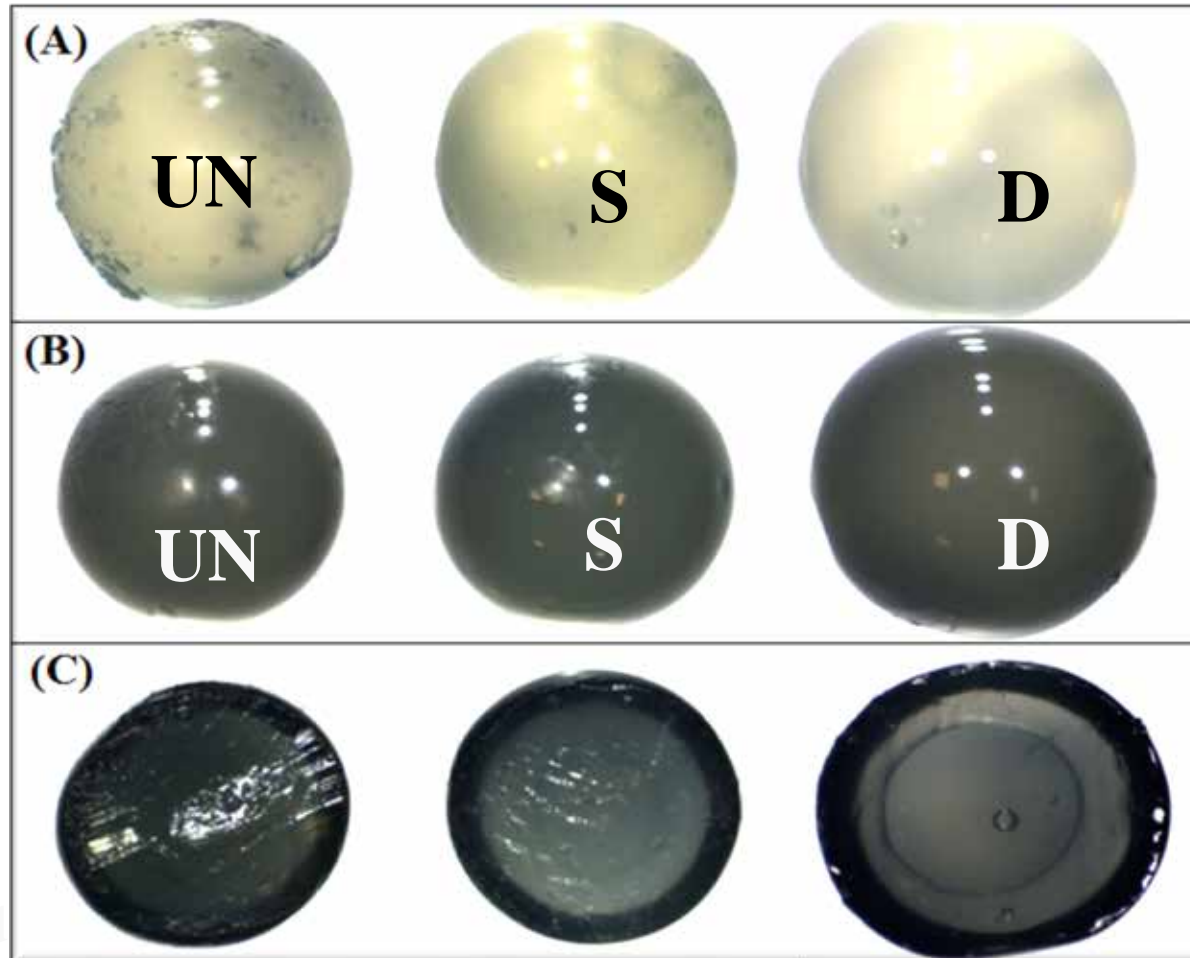
Survival in fruit juices - Cranberry juice

pH ~2.8



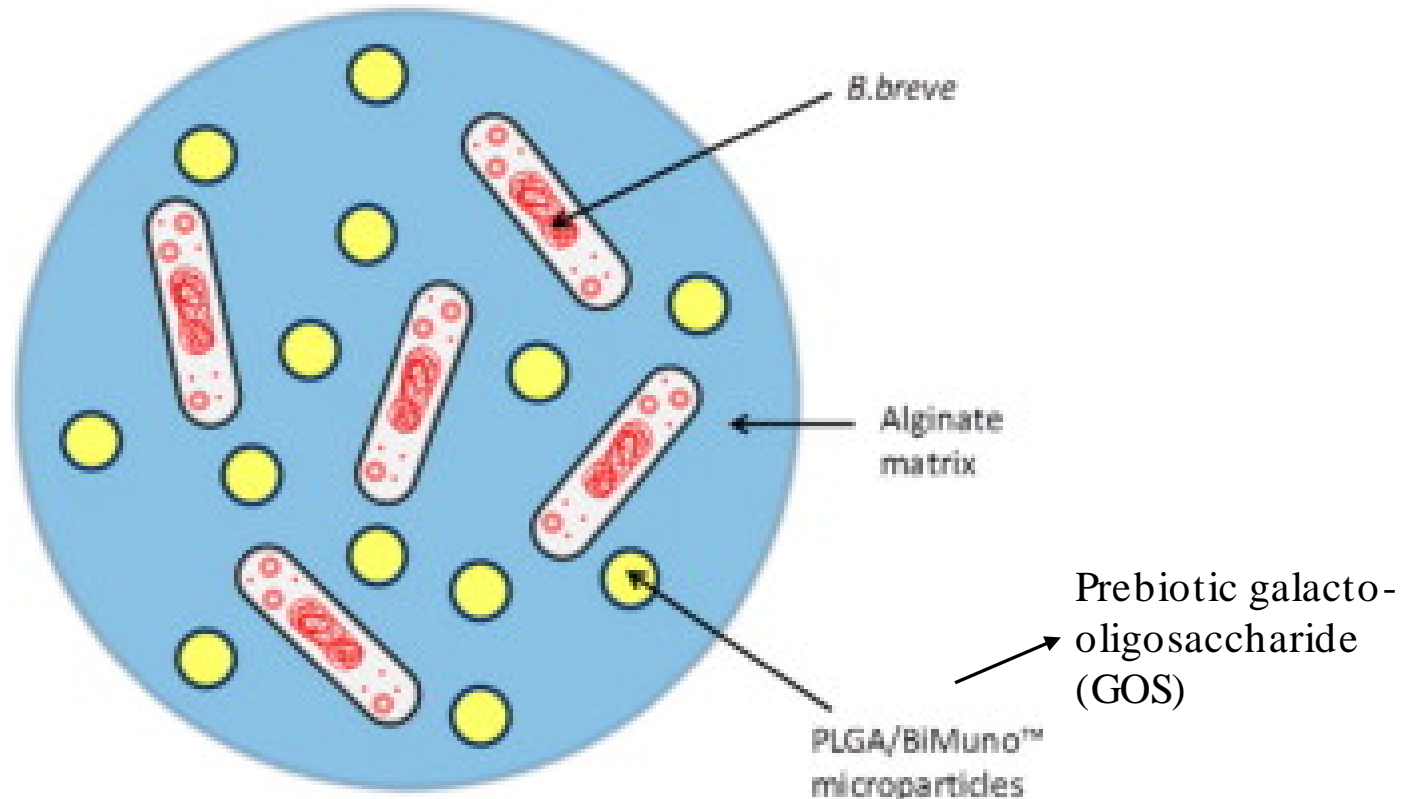
Protection against phenolics

Control



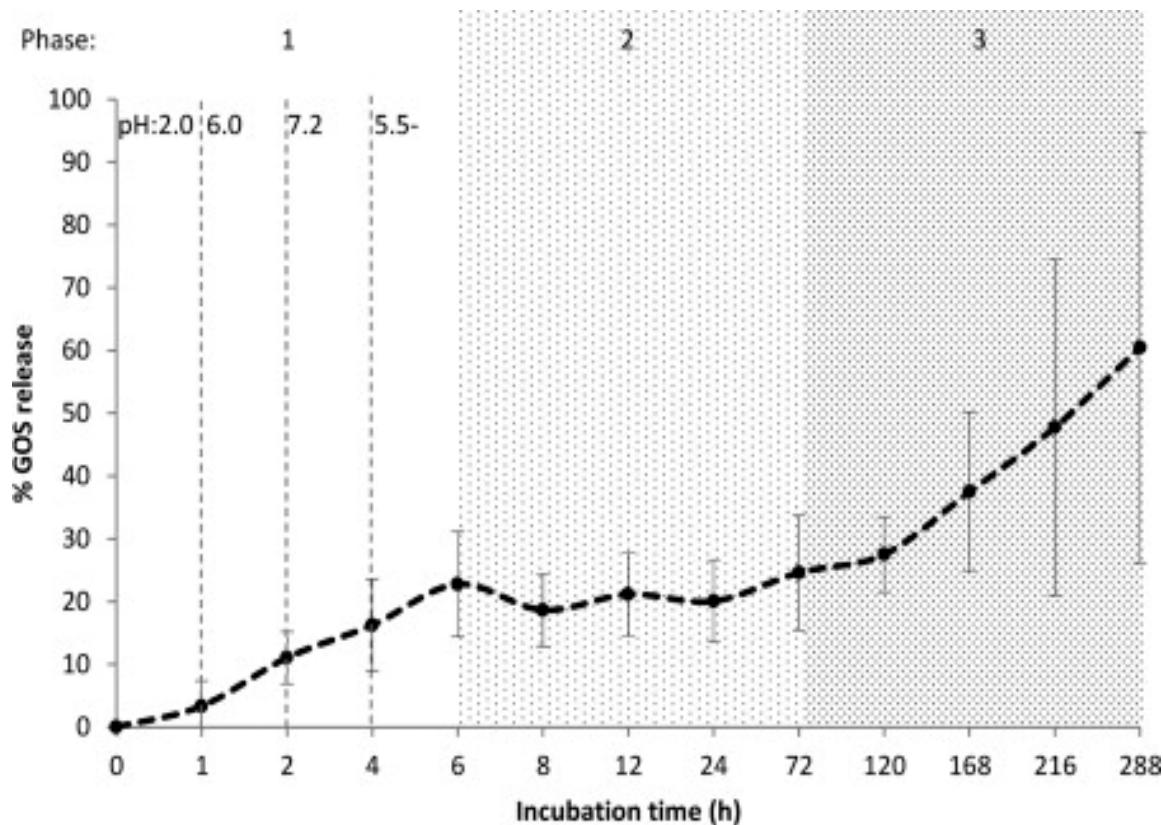
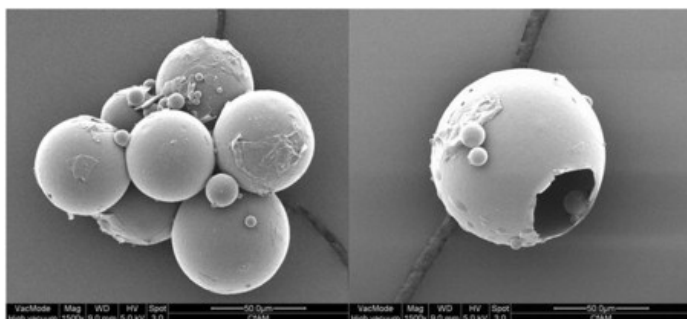
The beads were in 1% gallic acid 1 h (pH = 3) and then Folin–Ciocalteu reagent was added to form the colour

Microencapsulation of a synbiotic (probiotic + prebiotic) into PLGA/alginate multiparticulate gels



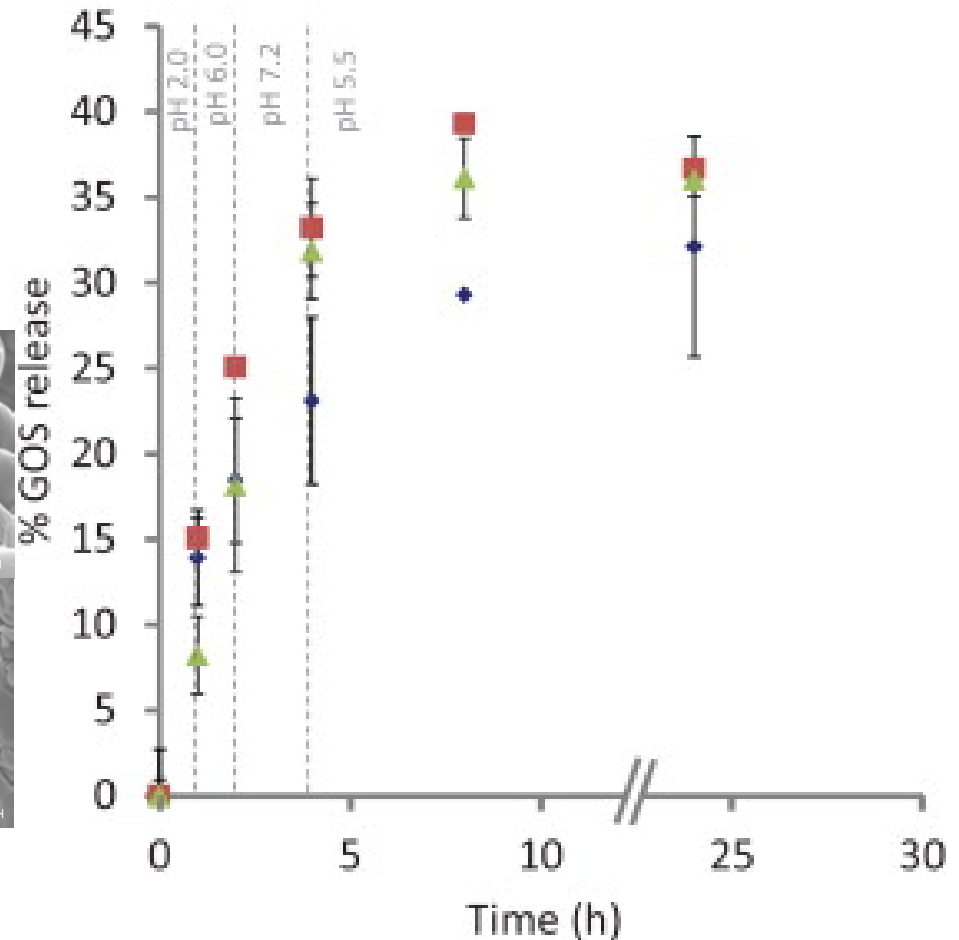
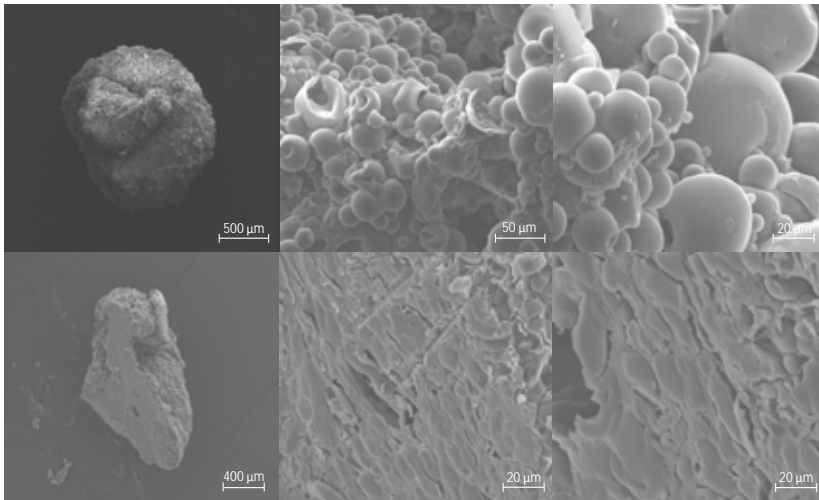
International Journal of Pharmaceutics, 466, 400-408 (2014)

Release of GOS from PLGA microparticles

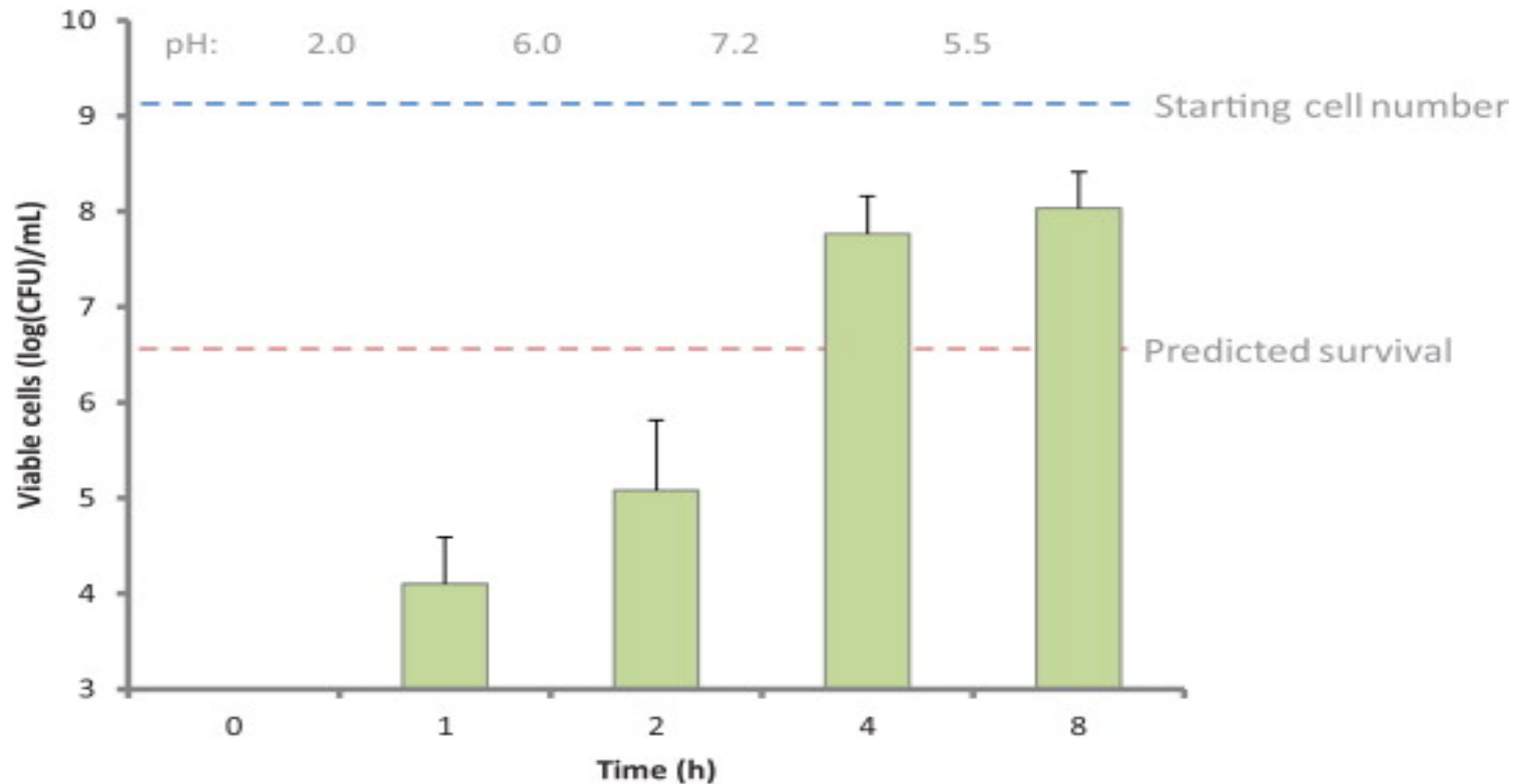


International Journal of Pharmaceutics, 466, 400-408 (2014)

Release of GOS from PLGA/alginate (blue diamonds) and PLGA/alginate–chitosan (red squares) multiparticulates



Release of probiotic from PLGA/alginate multiparticulates



International Journal of Pharmaceutics, 466, 400-408 (2014)

Future research

- Develop small size microcapsules that offer good protection and understand the influence of size and physiochemical properties on the organoleptic properties of the food
- Develop scalable technologies
- Design and develop encapsulation that can deliver probiotics and prebiotics and specific areas of the GIT
- Study the delivery/release of the microcapsules in animal models of inflammatory bowel disease (e.g. Crohn's disease and ulcerative colitis) and human trials