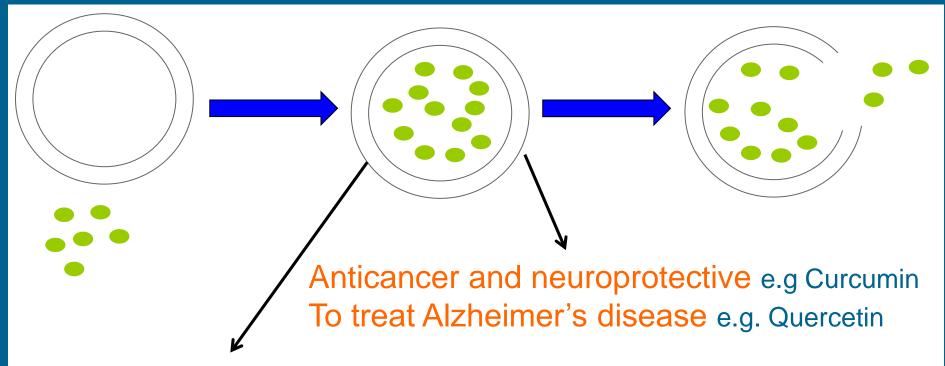
Science Europe Scientific Advisory Committee (SAC) SYMPOSIUM - Brussels, 17th November

"Building a Scientific Narrative on Impact and Societal Value of Science"

Nano-encapsulation:
a method to maximize the health
benefits from medicinal plants and
agro-food by-products
Eduardo Rosa (University of Trás-os-Montes
and Alto Douro)

#SEimpact

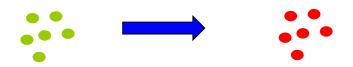
What is nano-encapsulation?



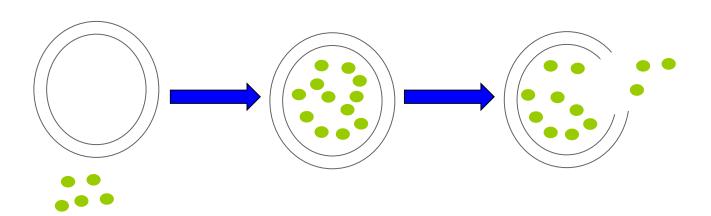
Solid liquid nanoparticles are biocompatible, biodegradable, easy to prepare, potential for scale up and low cost e.g. Poly ethylene glycol, poly-\varepsilon-caprolactane, quillaja saponin

What would happen in absence of nano-encapsulation?

Food matrix influence on bioavailability



The preservation effect of nano-encapsulation





From research to application

- How did we achieve the knowledge about the potential of nano-encapsulation?
 - Share of knowledge with the scientific community and stakeholders
- Further continuous cooperation and search for:
 - New bioactive compounds from plant extracts
 - Other specific activities
 - Forms of preservation by nano-encapsulation



From the challenge...

Medicinal plants and most agro-food by-products are valuable sources of biologically active molecules (e.g. polyphenols, phenolic acids, terpenes), which could be used as **nutraceuticals**.

Nutraceuticals are relevant since they are expected to increase the resistance of individuals to diseases: eg, CVD's

However, most of their proved in vitro effects are not achieved in vivo because these molecules present:



...To the solution

- · Low in vivo bioavailability;
- Limited gastrointestinal residence time, low absorption and/or solubility within the gut;
- Chemical and physical instability (temperature, oxygen, light, pH, enzymes, presence of other nutrients) contributing to the limitation of their nutraceutical and pharmaceutical activity



A solution for these constraints is nano-encapsulation



Impact of nano-encapsulation



Protection of products from oxidation



Increased bioactive resistance under acidic and bile salt conditions- Preservation until intestinal absorption

Improved thermotolerance

Taste and odour masking

Enhanced/controlled delivery of nano-encapsulated bioactives



Improved bioavailability and biological activity

High precision in food quality



Future research needs for the success of nano-encapsulation

1 Selection of appropriate core materials to produce nanoparticles based on:

- i. Chemical properties of compounds to be encapsulated
- ii. Delivery site

2 Production of nanomaterials:

- i. Specific equipment to produce different types of particles LbL (e.g. layer by layer),
- ii. HPH (high shear homogenization) extrusion, etc

3 Nanoparticles/nanomaterials characterization:

- i. Mean size, zeta potential and stability
- ii. Loading and release properties
- iii. Biocompatibility and toxicity (several in vitro assays using cell lines)

4 Characterization of final product (Proof of concept):

- i. Improvement of biological effect
- ii. In vitro/in vivo correlations
- iii. Scale-up opportunities



KEY MESSAGE

Potential major impact on society

- Reduce cancer death in the world:
 - 8.2 M /year
 - 70% Increase in the next 2 decades
 - Costs (2010) 1000 M€
- Reduce other leading causes of death in the world:
 - Ischaemic heart diseases 7.0 M/year
 - Stroke 6.7 M/year

