

Poly(β -amino ester)-Based Heat-Stable Microparticle Platform for Micronutrient Encapsulation and Delivery

1. Introduction

Background

- Globally, two billion people are suffering from micronutrient deficiencies, predominantly in low- and middle-income countries.[1]
- Dietary diversification and micronutrient supplementation are effective solutions, but these strategies are too costly to implement in the targeted regions.
- Alternatively, fortification of foods with micronutrients can be a cost-effective and globally applicable intervention to address this worldwide crisis.

Technical challenges

- Heat and moisture from common cooking and storage conditions can trigger vitamin degradation and mineral oxidation due to their intrinsic fragility.
- Protected micronutrients need to be released upon oral consumption, also bringing challenges to the delivery system design.

Solution: poly(β -amino ester)-based microparticles for micronutrient protection and delivery

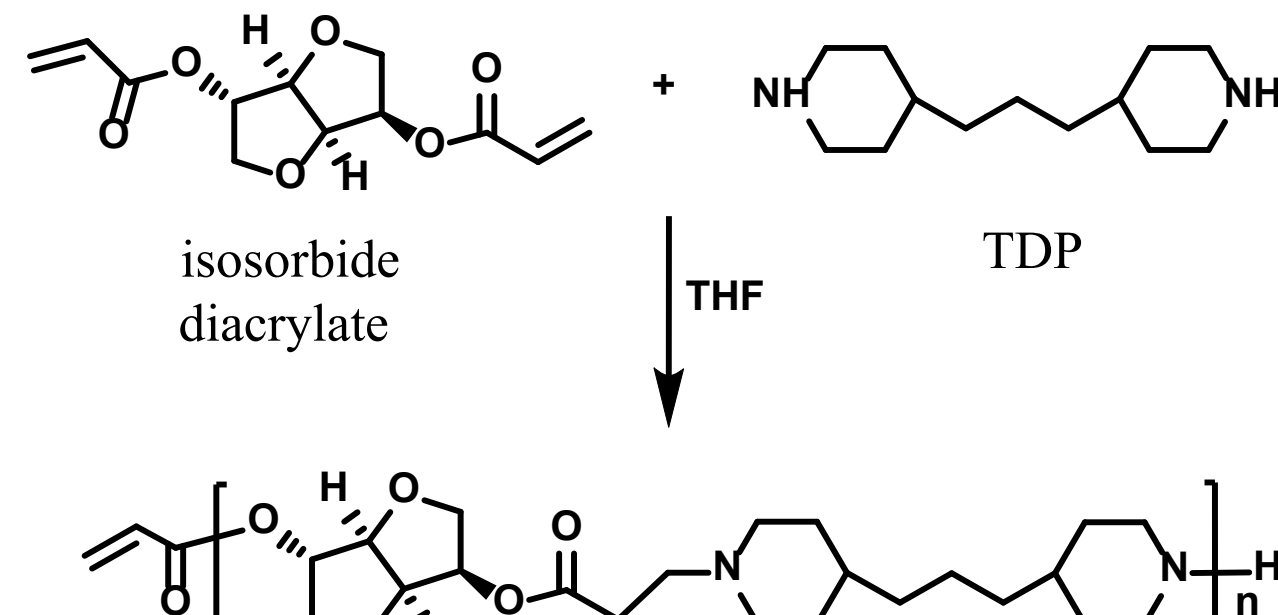
- Poly(β -amino ester) (PAE) is used to formulate microparticles which can be mixed with common foods (e.g. bouillon) to achieve food fortification.
- This microparticle platform provides multiple hydrophobic and hydrophilic micronutrients with:
 1. individual or collective encapsulation
 2. robust protection under exposure to boiling water
 3. efficient release upon treatment of gastric fluid
- As a biodegradable polymer, PAE used as an encapsulant for microparticle formation can degrade into two natural product-based small molecules in boiling water
- Vitamin A (VA) was selected as a model micronutrient because it is thermally labile and addressing its deficiency is one of the most pressing global healthcare crises.
- Other micronutrients were also studied, including vitamin D (VD), vitamin E (VE), ferrous sulfate (Fe), and zinc sulfate (Zn).

*Microparticle is abbreviated as MP in sample labeling.

Method: Polymer

PAE synthesis

- PAE is synthesized by polymerization between isosorbide diacrylate and 4,4'-trimethylenedipiperidine (TDP).[2]



PAE degradation

- Upon boiling in water, PAE degrades into isosorbide and a β -amino acid.

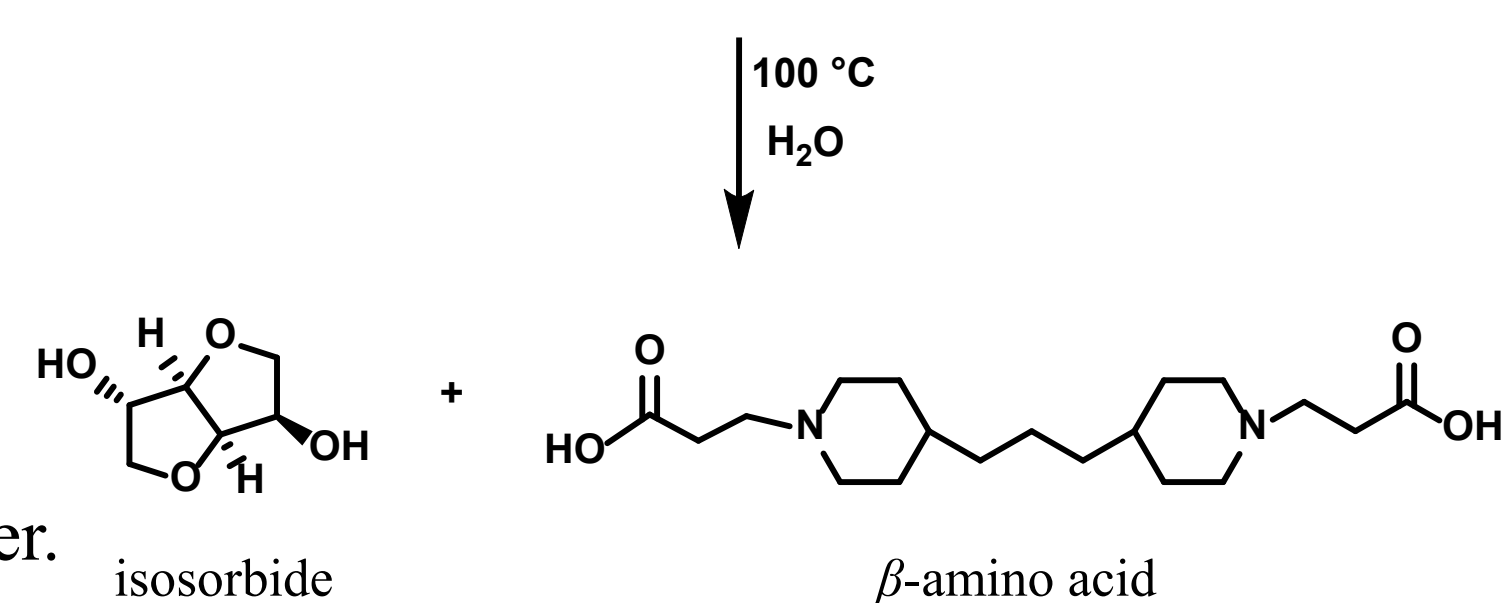


Figure 1. Synthesis and degradation of the PAE polymer.

Acknowledgment

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Method: Microparticle

Microparticle formulation

- Hydrophobic and hydrophilic micronutrients were encapsulated into microparticles by modified oil-water and water-oil-water emulsion methods, respectively.[3]
- Centrifugation and lyophilization were followed for microparticle collection.

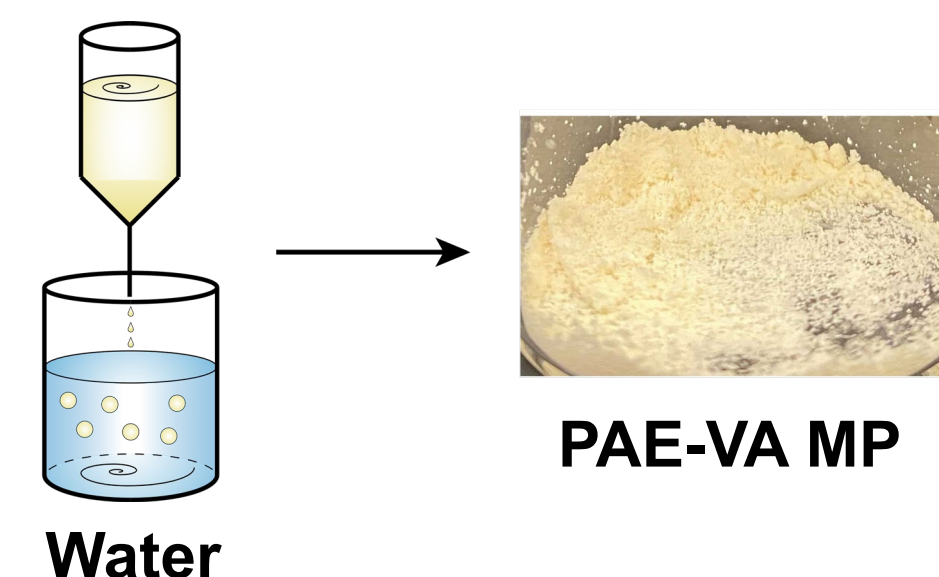
Hydrophobic micronutrients (e.g. VA)

- VA was dissolved with PAE in dichloromethane (DCM) and then dispersed in the water phase to obtain PAE-VA MP.

Hydrophilic micronutrients (e.g. Fe)

- Fe was first dissolved with a selected excipient, dextran (Dex), in water, followed by dispersion in the mineral oil phase to form the first-step microparticle, Dex-Fe MP.
- Dex-Fe and PAE was dissolved in DCM and dispersed in the water phase, giving the second-step microparticles as the final product, PAE-Dex-Fe MP.

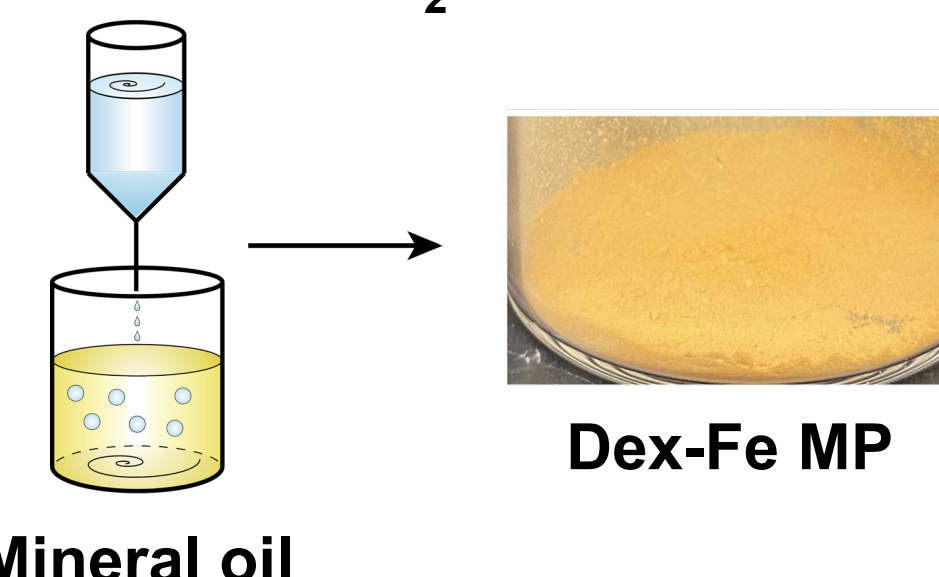
PAE and VA in DCM



PAE-VA MP

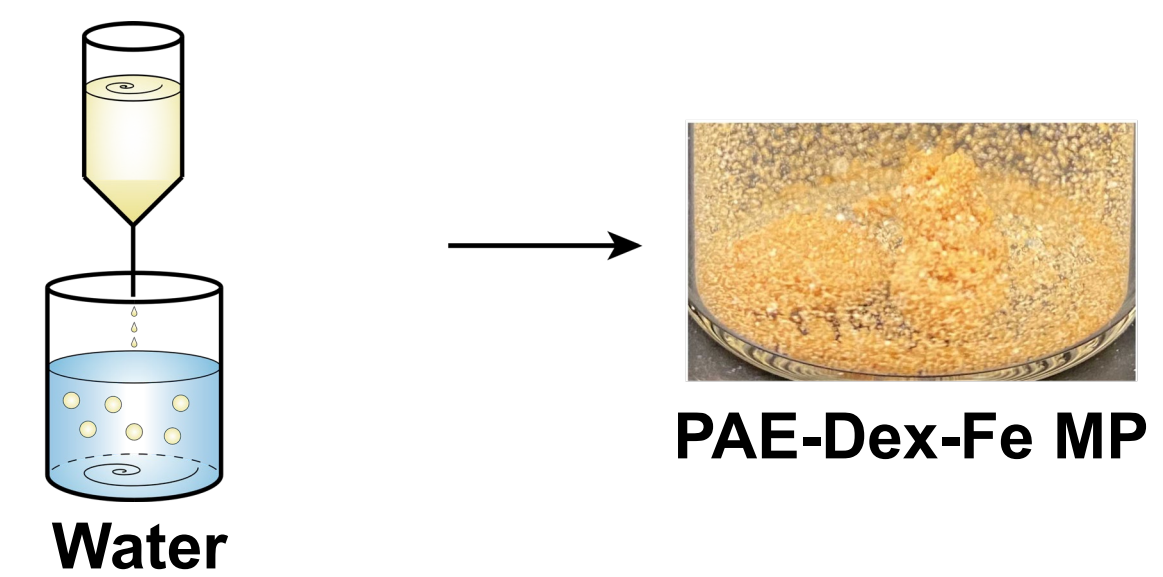
Figure 2. Encapsulation methods of hydrophobic and hydrophilic micronutrients in PAE microparticles.

Dextran and Fe in H₂O



Dex-Fe MP

PAE and Dex-Fe MP in DCM



PAE-Dex-Fe MP

Micronutrient characterization

- High-performance liquid chromatography (HPLC), inductively coupled plasma-optical emission spectrometer (ICP-OES), and colorimetric assay kits were used for micronutrient quantification.
- Two-hour boiling in water was selected as a representative stability test condition of cooking practices for its universality in target countries and adaptability to our novel microparticle platform.
- Simulated gastric fluid (SGF) was added to the microparticle samples, which were then treated under 37 °C to test micronutrient release efficiency.

Results: Microparticle

Microparticle characterization

- The final PAE microparticle products obtained from the emulsion processes were powder-like solid materials.
- The microparticles exhibited spherical, homogeneous structure with smooth surface and a size range of 100 to 200 μ m, depending on encapsulated micronutrients.

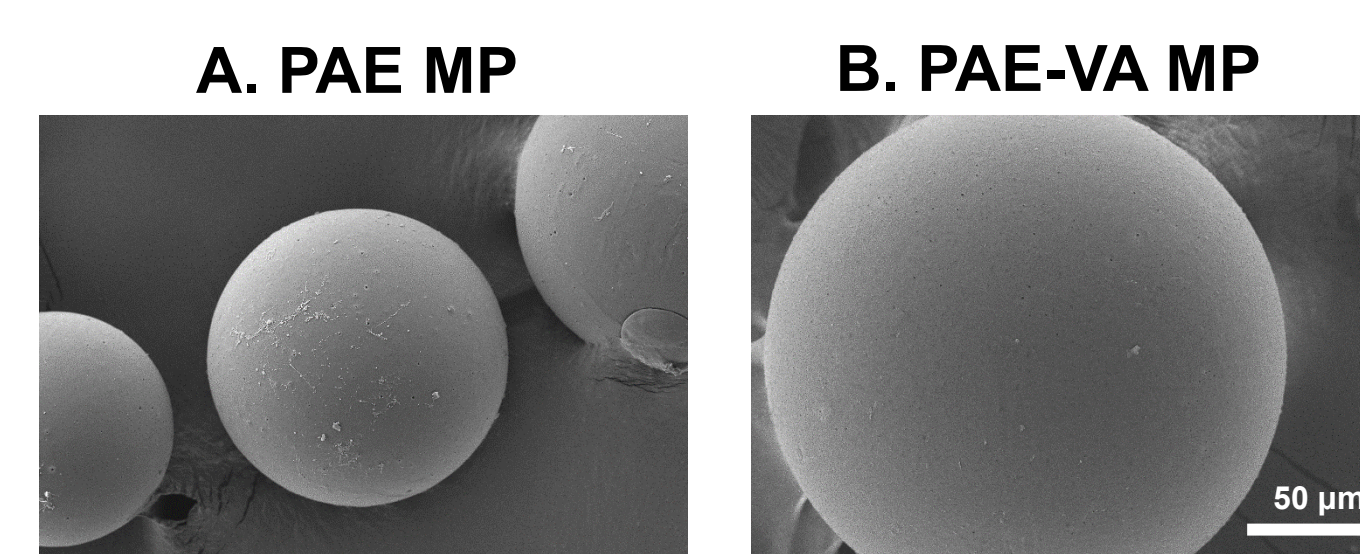


Figure 3. Scanning electron microscope (SEM) images of (A) blank PAE microparticles and (B) PAE microparticles encapsulated with VA.

Results: Micronutrient

Protection of hydrophobic micronutrients

- After exposure to boiling water for two hours, over 80% of VA and VD were recovered from individually encapsulated PAE microparticles, compared to less than 10% recovery from the free form micronutrients. The boiling stability of VE was also improved from 80% of the free form to over 90%.
- When collectively encapsulated in PAE microparticles, VD and VE showed decreased boiling stability to slightly below 80% under the same condition.
- The weakened protection, compared to the individual encapsulation, potentially resulted from increased micronutrient-to-PAE ratio.

Protection of hydrophilic micronutrients

- Two excipients, dextran (Dex) and polyvinyl alcohol (PVA) were individually used to fabricate the first-step microparticles for Fe and Zn
- Upon encapsulation by PAE to form the second-step microparticles, PAE-Dex-Fe and PAE-PVA-Zn performed the best, with a recovery of 61.26% and 101.99% after two-hour boiling in water, respectively.

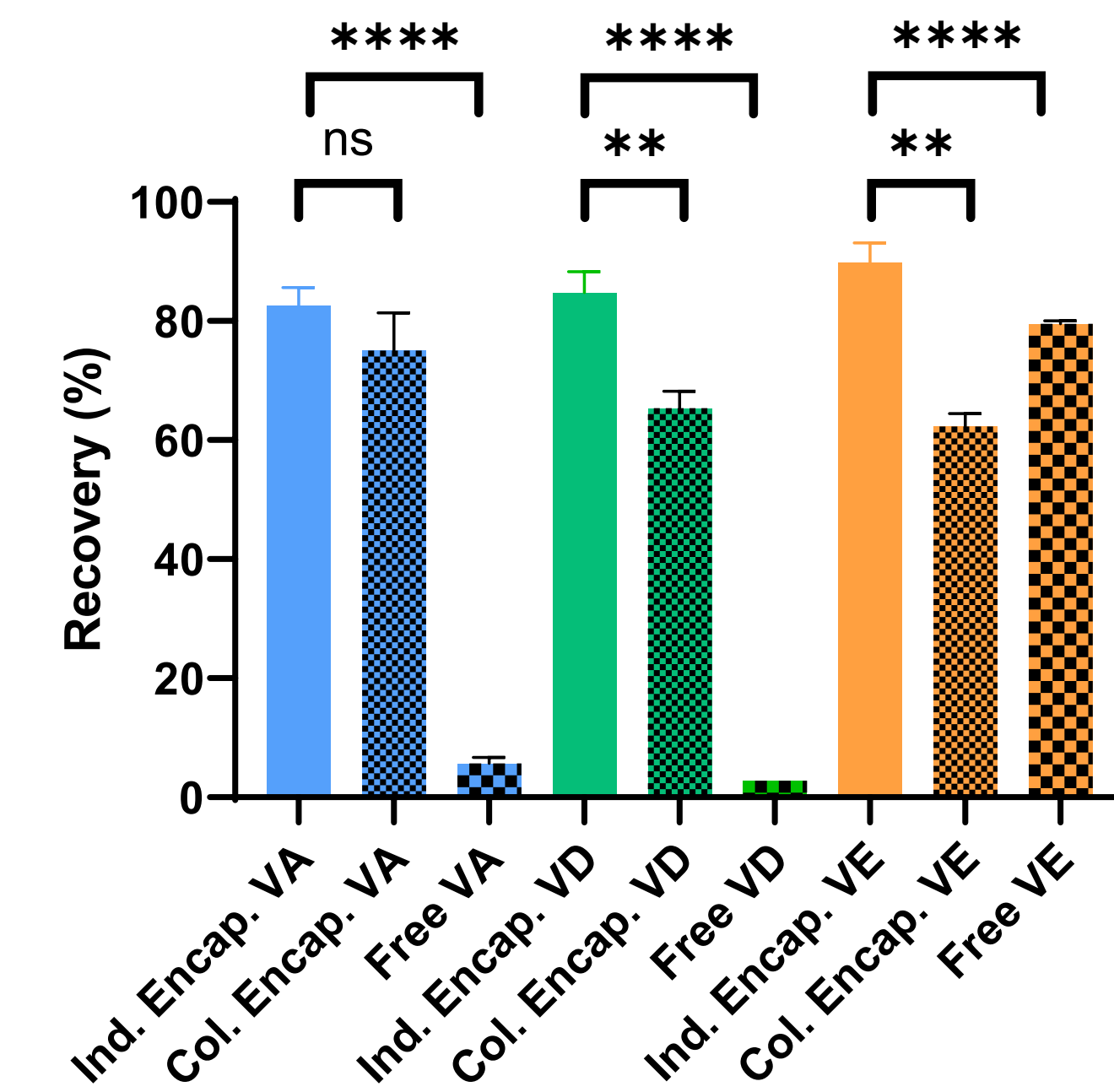


Figure 4. Boiling stability of VA, VD, and VE.

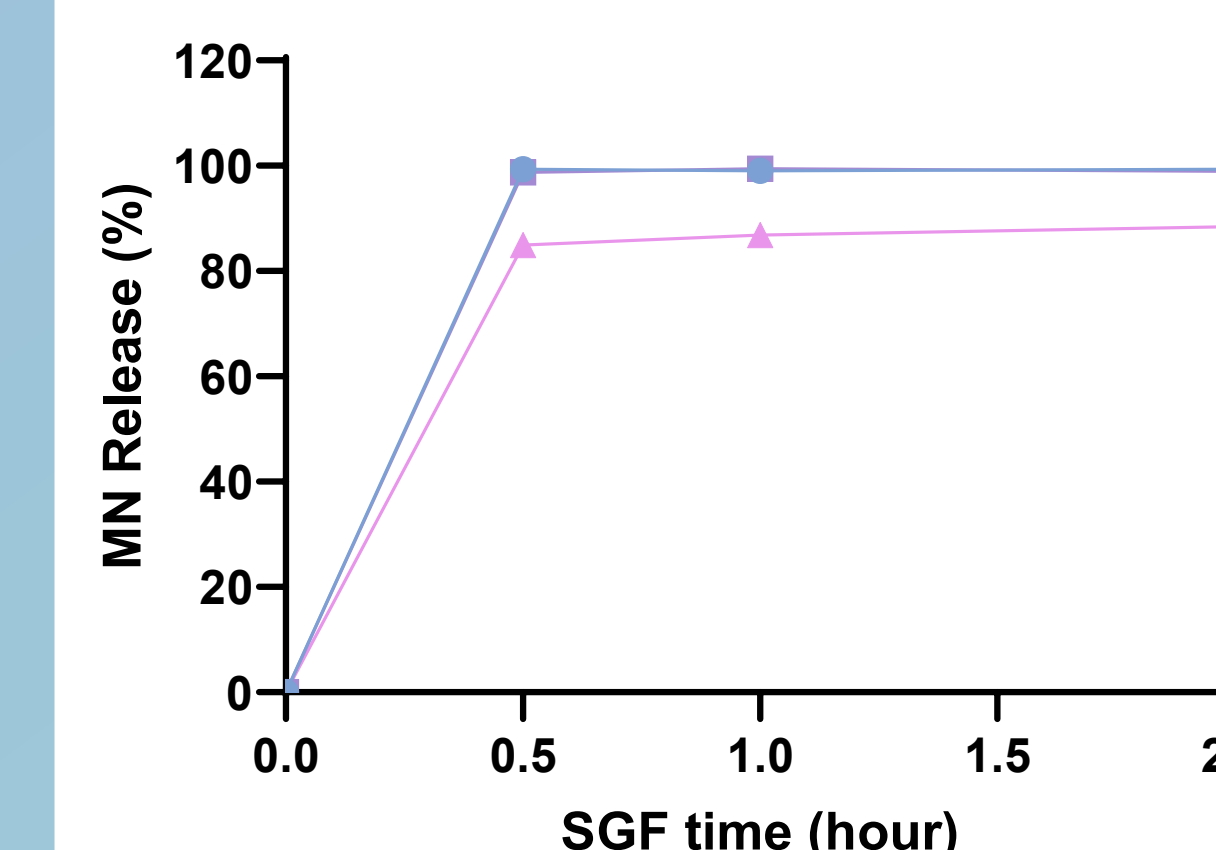


Figure 5. Release profile of VA, VD, and VE by individual encapsulation.

Release of micronutrients

- As a pH-responsive polymer, PAE dissolves in acidic aqueous solution.
- After 30-minute treatment of SGF under 37 °C, over 99% of micronutrients were efficiently released from the PAE microparticles.

Long-term stability of PAE-VA MP

- Under the accelerated storage condition at 40 °C and 75% humidity, 74.46% of VA was recovered from the PAE-VA MP sample after one month.
- Compared to a complete degradation of the free form under the same condition, PAE microparticles showed effective protection for VA.

Conclusion and Future Work

- A PAE-based MP platform was developed for micronutrient encapsulation, protection and delivery.
- Thermal stability in boiling water, accelerated storage condition, and efficient release under SGF for multiple micronutrients were achieved, presenting a promising platform for oral delivery of micronutrients.
- The next step includes (1) continue the long-term stability study, (2) expand applicability of the PAE platform to more micronutrients, and (3) conduct a mechanism study.

[1] R. L. Bailey, et al. *Ann. Nutr. Metab.* (2015).

[2] D. M. Lynn, R. Langer, *J. Am. Chem. Soc.* (2000).

[3] T. Kemala, et al. *Arab. J. Chem.* (2012).