Development of Redispersible Nano-size Dried Liposomes Loaded with Quercetin

GYI AE YUN CHUNG-ANG UNIERSITY

한국의 중앙에서

Introduction





Quercetin (QC)

- Many beneficial health effects
- Taken up in the gastro-intestinal tract by passive diffusion
- Poor bioavailability: low solubility and fast metabolism



Introduction





Nanoparticles

- Dissolution rate of such a poorly watersoluble compound can be improved.
- Improvement of permeability and residence time



Trends in Food Science & Technology 17 (Chen *et al*, 2006)

Introduction





- Constructed of polar lipids characterized by having a lipophilic and hydrophilic group on the same molecules
- Physical and chemical instabilities in aqueous dispersion for long- term storage
 - Hydrolysis
 - Oxidation of phospholipids
 - Encapsulated solute leakage
 - Liposome aggregation
 - Methods for improving stability of liposomes
 - Lyophilization
 - Spray drying





To prepare redispersible nano-sized liposomes
loaded with QC by lyophilization

 To set up optimum lyophilization conditions minimizing damage of nano-liposomes while freeze-drying



Summary

- Average size of liposome after extrusion was 147nm at initial 1mg quercetin
- Sucrose or trehalose: effective cryoprotectants to protect nano-liposomal QC while freeze-drying
- Stable to maintain nano size when reconstituted
- Storable dried nano-liposomes for long period
- Applicable to manufacture various diet supplements with enhanced bioavailability of insoluble functional compounds

CAL



Thank you for listening

