Bioaccessibility of fish oil encapsulated by spray-drying: Influence of encapsulating agents and emulsifiers.

Tirado-Delgado, Manuel; Rahmani-Manglano, Nor E.; García-Moreno, Pedro J.; Guadix, Antonio; Guadix, Emilia M.



Introduction

Omega-3:

- ✓ Beneficial effects for human health
- × Poor solubility, highly prone to oxidation
- × Low income from the diet



Microencapsulation: most common approach to produce delivery systems for omega-3 rich fish oils



Great interest in evaluating its impact on PUFAs bioaccessibility



Aim of the study: to evaluate the effect on the omega-3 bioaccessibility of

- ☐ Emulsifiers: Whey Protein Concentrate
 Hydrolysate (WPCH) or Tween 20 (TW20)
- ☐ Encapsulating agents: Glucose syrup (GS) or Maltodextrin (MD21)

Methods

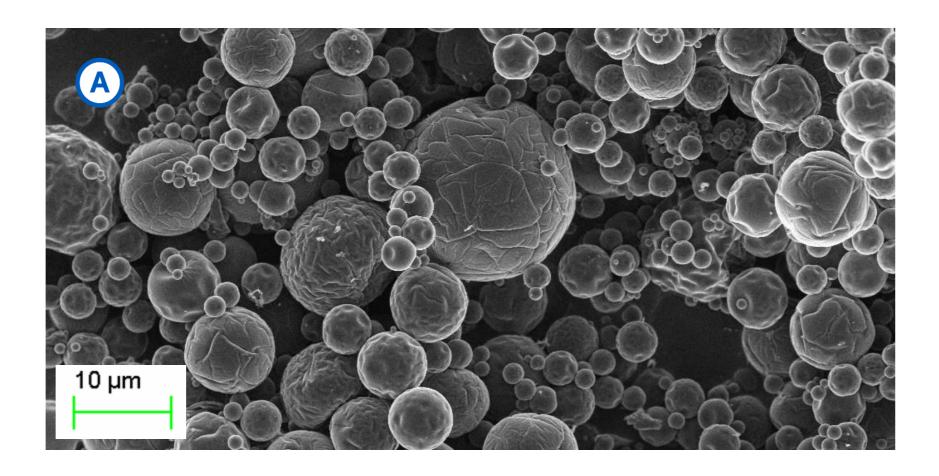
Microcapsules:

- ➤ Production: spray-drying.
- ➤ Physical characterization: surface oil, humidity, SEM.

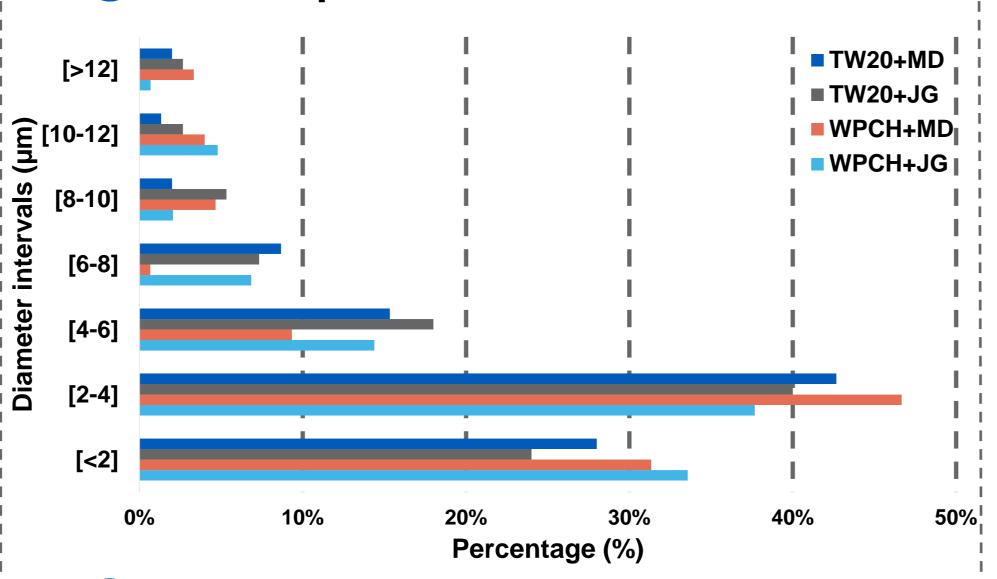
Bioaccessibility:

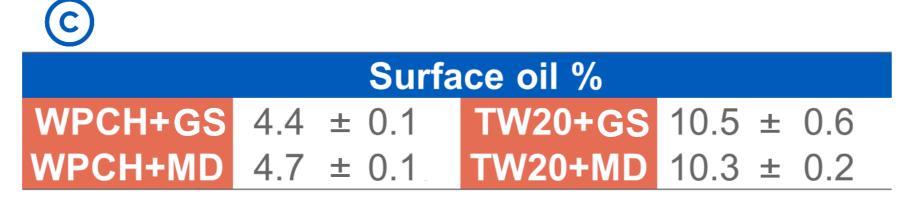
- ➤ Digestion: INFOGEST + pH-Stat method
 ➤ Physical characterization: droplet size,
- ζ-potential, confocal microscopy.

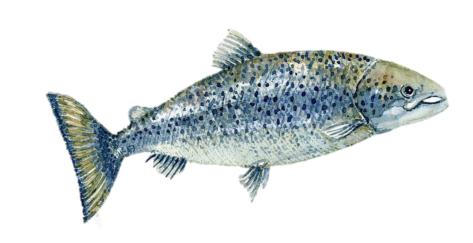
Results

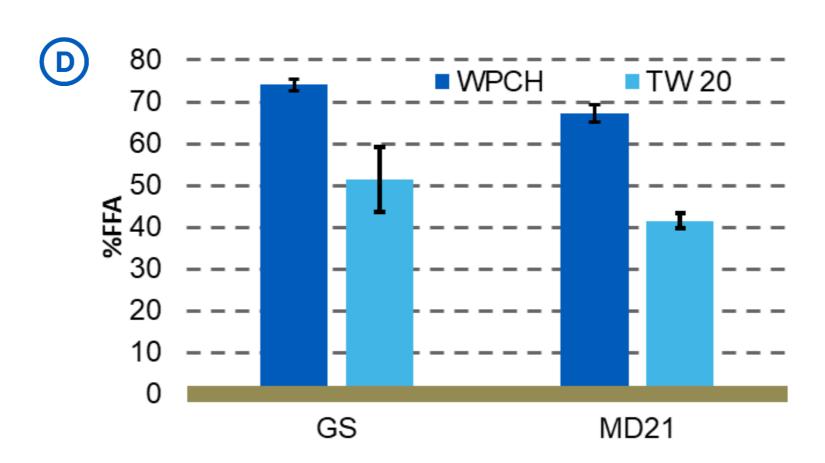


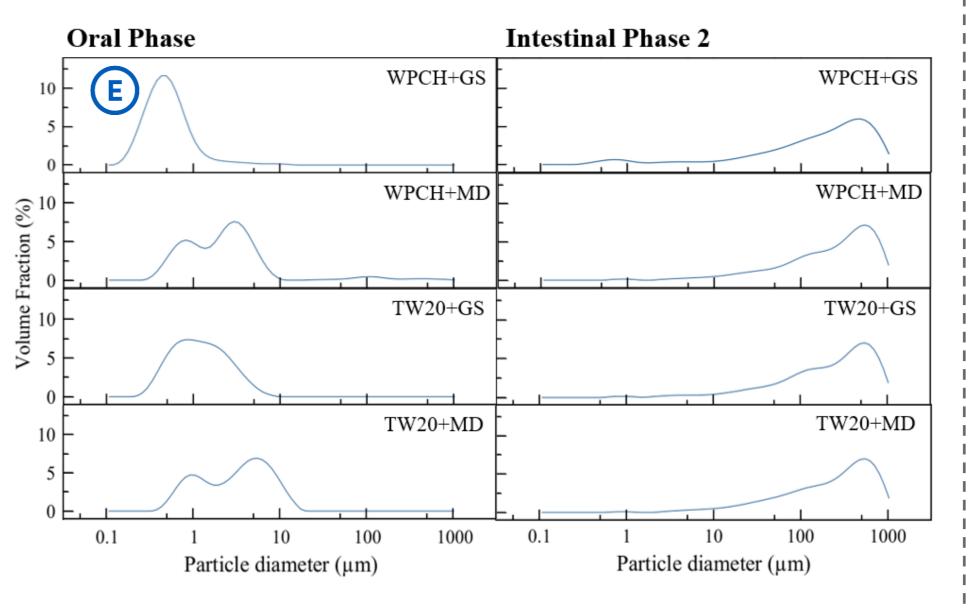
B Microcapsules size distribution

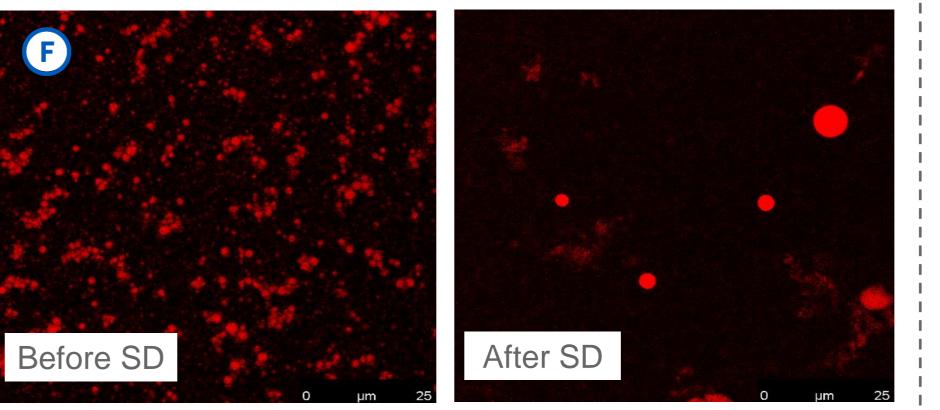




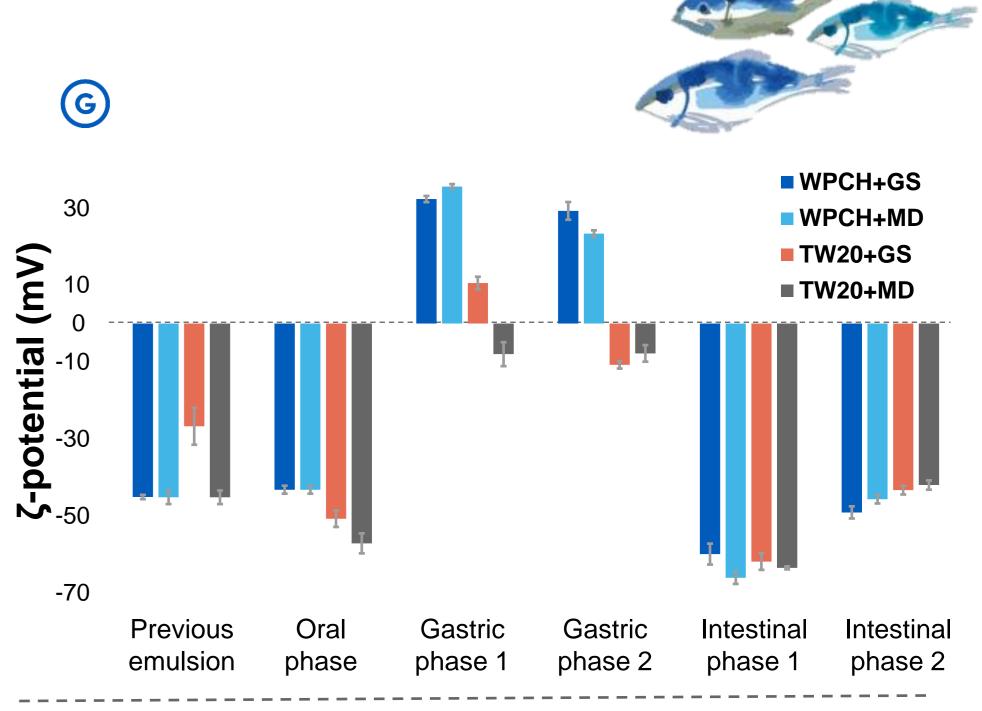








SD: Simulated Digestion



Conclusions

This study:

- ✓ Confirmed the importance of the encapsulating agent and the emulsifier chosen.
- ✓ Emulsifier: WPCH improved bioaccessibility compared to TW20
- Encapsulating agent: GS slightly improved bioaccessibility compared to MD21

Acknowledgements



This study was supported by the Spanish National Plan I+D+I Project CTQ2017-87076-R.



