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Nanoencapsulation of bioactive compounds extracted with "green" methods from plant by-products for food applications

Konstantina Tsikrika¹, Gimenez Gil P.¹, Martens S.², Sarrou E.³, Mullor J.L.⁴, Merino M.⁴, Argyropoulos D.⁵, Serrano P.⁶, Torres A.⁶, Itskos C.⁷, Valdramidis V.¹ and Proestos C.¹

1 Laboratory of Food Chemistry, Department of Chemistry, National and Kapodistrian University of Athens, Athens, Greece

2 Research and Innovation Center, Fondazione Edmund Mach, San Michele all' Adige (TN) Italy

3 Hellenic Agricultural Organization Dimitra, Institute of Plant Breeding and Genetic Resources, Thessaloniki,

Greece

4 Bionos Biotech S.L., Valencia, Spain 5 School of Biosystems and Food Engineering, University College Dublin, Dublin, Ireland 6 Dermopartners S.L., Valencia, Spain 7 Dioscurides, Ptolemaida, Greece

INTRODUCTION & AIM

By-products generated from the distillation of medicinal aromatic plants (MAPs), in alignment with the principles of circular, sustainable, and ecological economy, can be perceived as a significant resource for various applications. The innovative approach of NanoCosmos facilitates a novel operational strategy aimed at recovering bioactive constituents from the solid by-products of MAPs that remain subsequent to the extraction of essential oils and/or postharvesting processes. Nanotechnology will be employed to enhance the bioactivity of these compounds at minimal extract concentrations through their encapsulation. Four particular MAPs waste/by-products will be scrutinized, namely chamomile (Matricaria chamomilla), and lavender (Lavandula angustifolia vera) post distillation biomass, Saffron (Crocus sativus) petals, and Golden Root (Rhodiola rosea herba) aerial parts,. The project facilitates the exchange of knowledge on bioactive compound properties, optimization of green extraction processes of such compounds from plant by-product materials, and the creation of innovative nanoencapsulated biocomponents, by cross fertilization in the area of bioactive compounds from different plant byproduct materials resulting in a more cost-effective use of skills and resources in circular bioeconomy.



bioactivity







Deep Eutectic solvents extraction (DES)

S. No.	Solvent abbreviations	Hydrogen bond	Hydrogen bond							
		donor	acceptor	Molar ratio			Temperature (°C			
1	ChCl-Gly	Glycerol	Choline chloride	1:1	1:2	1:3	50	60	70	80
	Choline chloride with glycerol (Glycerine)									
2	ChC1-MA	Malic acid	Choline chloride	1:1	1:2	1:3	50	60	70	80
3	ChC1-LA	Lactic acid	Choline chloride	1:1	1:2	1:3	50	60	70	80
4	ChCl-Glu	Glucose	Choline chloride	1:1	1:2	1:3	50	60	70	80
5	LP-Gly	Glycerol	L-Proline	1:1	1:2	1:3	50	60	70	80
6	LP-LA	Lactic acid	L-Proline	1:1	1:2	1:3	50	60	70	80

US (bath) Assisted Extraction



- Frequency: 40 kHz
- Power: 240 W (max)
- Amplitude: 100%
- T < 30°C

- Solvent: 90% CO₂
- Co-solvent:10% isopropanol
- Pressure: 250 bar
- Oven-Basket T: 45°C
- Separator T: 35°C
- solvent flow: 25 ml/min
- co-solvent flow: 3.18 ml/min





Chamomile SFE extract



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US (Probe) Parameters

- Frequency: 24kHz
- Power: 60 W (max)
- Amplitude: 70%
- T < 30°C
- Placement of the tip: 4 cm

Rhodiola rosea SFE extract

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CONCLUSION

- The implementation of these methodologies utilizing various solvents is proposed.
- Suggested solvents include Ethanol/Water (50% v/v and 70% v/v).
- Subsequent to the SFE of the raw materials, it is essential to perform additional

environmentally friendly extraction techniques, such as Ultrasound Probe and Microwave Extraction.

FUTURE WORK

- Metabolite profiles of the four specific plant by-products will be analysed via hyphenated techniques such as UPLC-DAD-MS/MS, GC-MS/MS and classical phytochemical approaches for the identification of the main, but also minor ingredients of the obtained fractions
- Assessment of the Total Phenolic Content (TPC) and Antioxidant Capacity of the resultant

extracts.

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https://sciforum.net/event/Foods2024