## EXTRACTION, ENCAPSULATION AND CONTROLLED RELEASE OF NATURAL COMPOUNDS

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#### Biography

#### Academic degrees (University of Coimbra, Portugal)

- BS degree in Chemical Engineering
- MS in Biomedical Engineering
- PhD in Chemical Engineering



- I.J. Seabra, M.E.M. Braga, M.T.P. Batista, H.C. Sousa, Effect of solvent (CO<sub>2</sub>/EtOH/H<sub>2</sub>O) on the fractionated enhanced solvent extraction of anthocyanins from elderberry pomace, Journal of Supercritical Fluids, 2010, 54, 145-152.
- A.M.A. Dias, M.E.M. Braga, I.J. Seabra, P. Ferreira, M.H Gil, H.C. de Sousa, Development of natural-based wound dressings impregnated with bioactive compounds and using supercritical carbon dioxide, International Journal of Pharmaceuticals, 408, 9-19, 2011.
- Marisa C. Gaspar, H.C. de Sousa I.J. Seabra, M.E.M. Braga, Environmentally-safe scCO<sub>2</sub> P. pinaster branches extracts: composition and properties, Journal of CO<sub>2</sub> Utilization, 37, 74-84, 2020.

**Keywords:** Agrifood by-products, Bioactive compounds, Encapsulation, Extraction, Green technologies, Natural sources, Supercritical fluid



**Department of Bioengineering** 



## Extraction, encapsulation and controlled release of natural compounds

#### What is the technology being studied?

- Supercritical Fluid and Pressurized Liquid Extraction
- Supercritical Fluid Impregnation
- Encapsulation and Controlled Release
- Flash Nanoprecipitation

# Heater Heater Pump Critical point Finiple point Temperature

#### Why is this topic significant?

- High pressure extraction:
  - Offers a propitious method for drug discovery from natural sources.
  - Eco-friendly technology, short processing times, extracts with little or no organic co-solvent.
- *Encapsulation*: preserves functional properties and controls the release at desired time and specific target.
- Agrifood by-products use: in consonance with bioeconomy and circular economy approaches.











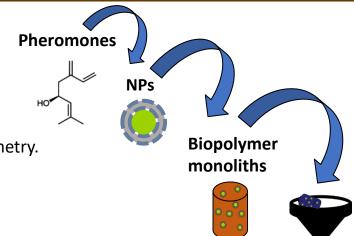
## Extraction, encapsulation and controlled release of natural compounds

#### How is the topic studied?

- High pressure extraction:
  - Different plant matrices.
  - Experimental conditions: pressure, temperature, type of solvent.
  - Chemical analysis of extracts: GC, HPLC, GC-MS, LC-MS, spectrophotometry.
- Encapsulation (Flash Nanoprecipitation):
  - Different bioactive compounds.
  - Experimental conditions: solvents, concentrations.

#### What are the future directions of this research?

- Develop scalable extraction techniques coupled to other processes such as drying.
- Explore Flash Nanoprecipitation to encapsulate natural extracts.







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