

## Nanoencapsulation of curcumin and health benefits

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### Introduction

**CURCUMIN** is a polyphenol that is naturally present in the rhizome of curcuma (*Curcuma Longa*)<sup>1-3</sup>. It is a difuloylmethane [1,7-bis(4-hydroxy-3-methoxyphenyl)-1,6-heptadiene-3,5-dione], a lipophilic compound<sup>2</sup>, of low molecular weight<sup>2,4</sup>. It is considered a preservative<sup>5</sup>, flavoring and natural coloring agent<sup>4,5</sup>, and there has been a growing interest in its use in both food and pharmaceutical industry<sup>2</sup>.



Fig.1 – Chemical structure<sup>4</sup> of curcumin and its properties<sup>2-6</sup>.

### Limitations of curcumin

- ↓ water solubility<sup>4,6,8</sup>;
- ↑ decomposition capacity in neutral<sup>6,9</sup> or alkaline pH<sup>6,9,10</sup>;
- ↓ absorption<sup>3,10,11</sup>, distribution and bioavailability<sup>1,3,8,10</sup>;
- Rapid elimination from the body<sup>8,10,11</sup>;
- Susceptibility to photochemical degradation<sup>1,6,12</sup> and heat<sup>4,12</sup>.



**NANOENCAPSULATION** is a process of packaging substances in nanostructures, on a scale of 1nm-100nm, which can be performed using different materials, such as biopolymers or lipids, and using different techniques already developed<sup>12,13-15</sup>.

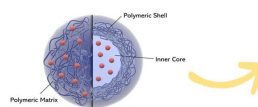
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### Aim

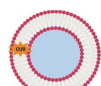
Analysis of the literature of current knowledge on the use of nanoencapsulation of curcumin and its benefits in the treatment of various pathologies.

### Results



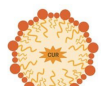
#### Polymers

- Application in food products<sup>2</sup>.
- ↑ solubility, stability and biological activity<sup>11,16</sup>.
- Anti-proliferative and apoptotic effect on pancreatic cancer cells<sup>17</sup>.
- Strong inhibition of colon and prostate cancer cells<sup>11</sup>.
- ↑ cytotoxicity towards breast cancer cells<sup>5</sup>.



#### Nanoliposomes

- ↑ the bioavailability of curcumin<sup>6</sup>.
- ↓ of liver damage induced by CCl<sub>4</sub><sup>6</sup>.



#### Nanoemulsions

- Alternative way of transporting curcumin for neuroprotective purposes, with > efficiency and ↓ toxicity<sup>18</sup>.
- Antioxidant activity of nanoencapsulated curcumin > free curcumin<sup>3</sup>.
- Antifungal and antimicrobial activity<sup>8</sup>.
- ↑ cytotoxicity in breast cancer cells<sup>8</sup>.
- ↑ solubility<sup>19</sup>.



#### Lipid core nanoparticles

- Beneficial effect on the inflammatory process of arthritis, with a consequent ↓ in the associated inflammation signs<sup>1</sup>.

### Methods

#### Scientific Databases

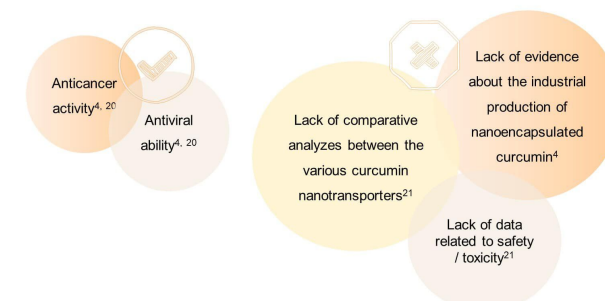


#### Keywords



"nanoencapsulation"  
"nanotechnology"  
"curcumin"  
"food safety"  
"food science"

### Discussion



### Conclusion

- The therapeutic efficacy of curcumin nanotransporters has been proven in *in vitro* and *in vivo* studies.
- Nanotechnology in the food field: concerns about safety for human consumption.
- More research is needed in this area, as well as the creation of guidelines.