

Journal Article

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1 **Octenyl-succinylated inulin for the encapsulation and release of hydrophobic**  
2 **compounds**

3

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25

26 **KEYWORDS:** Octenyl-succinylated inulin, critical aggregation concentration,  
27 encapsulation, beta-carotene

28

29

30

31 **ABSTRACT:**

32 Octenyl-succinylated inulins (OSA-inulin) were synthesized in aqueous solutions using  
33 inulin with varying degrees of polymerization (DP). They were characterized using <sup>1</sup>H  
34 NMR and FTIR and their degrees of substitution were determined. All the samples  
35 formed micellar aggregates in aqueous solution above a critical aggregation  
36 concentration (CAC) and solubilized beta-carotene. **The amount of beta carotene**  
37 **solubilized within the micelles ranged from 12 -25mg/g of OSA-inulin and depended**  
38 **on the inulin molar mass.** Dynamic light scattering showed that the aggregates, with  
39 and without dissolved beta-carotene, were ~10-15 nm in size and this was confirmed  
40 by Transmission Electron Microscopy which also indicated that the micelles had a  
41 globular shape. OSA-inulin particles containing encapsulated beta-carotene were  
42 produced by freeze-drying. The encapsulated beta-carotene was not released from the  
43 freeze-dried particles when introduced into simulated gastric fluid at pH 2.5 but was  
44 readily released in simulated small intestinal fluid at pH 7. The results demonstrate the  
45 potential application of OSA-inulin in the encapsulation, dissolution and targeted  
46 delivery of hydrophobic drug molecules for nutraceutical, pharmaceutical and medical  
47 applications.

48

49

50 **1. Introduction**

51 Inulin is a fructan and is composed of  $\beta$  (2 $\rightarrow$ 1) linked  $\beta$ -D-fructose residues with  
52 degrees of polymerization between 2-60 and has a  $\alpha$ -D-glucose residue attached at the  
53 reducing end (French, 1993). It is finding increased use in food products because of its  
54 ability to form gels at high concentrations and also because it is a type of dietary fibre.  
55 It is not absorbed in the stomach or small intestine but is degraded by inulinase  
56 produced by bacteria present in the colon leading to the formation of short-chain fatty  
57 acids which are considered to have significant health benefits.

58 We have shown in previous publications that alkenyl succinylated inulins will form  
59 micellar aggregates in solution (Kokubun, Ratcliffe, and Williams, 2013; Han, Ratcliffe,  
60 & Williams, (2015); Kokubun, Ratcliffe, and Williams, 2018). The micellar aggregates  
61 develop at the so-called critical aggregation concentration, CAC, which depends on the  
62 length of the alkenyl chains and the degree of substitution (DS). The micellar aggregates  
63 have been shown to dissolve hydrophobic compounds and hence have potential  
64 applications in a range of industrial sectors. Srinarong, *et al.* (2011) used a  
65 commercially available hydrophobically modified inulin (Inutec SP1) to encapsulate a  
66 range of hydrophobic drugs by freeze-drying. The particles produced were found to be  
67 highly porous and spherical and were shown to readily dissolve in water or phosphate  
68 buffer solution to solubilize the drugs. These workers demonstrated that Inutec SP1 was  
69 far superior to solid dispersions produced using polyvinylpyrrolidone. Muley *et al.*  
70 (2016) investigated the ability of Inutec SP1 to encapsulate the anti-cancer drug,  
71 paclitaxel, by using 'thin film hydration' and 'solvent evaporation' techniques. They  
72 produced paclitaxel-loaded micelles with a mean size of ~250nm which displayed  
73 sustained release of the drug and enhanced anti-cancer efficacy.

74 Recently we demonstrated that octenyl (OSA-) and dodeceny- (DDSA-)  
75 succinylated inulin could be used to encapsulate beta-carotene through the solvent  
76 evaporation method (Kokubun, Ratcliffe & Williams, 2018) and that the efficiency was  
77 enhanced at higher DS. The purpose of the present study is to initially prepare a series  
78 of high DS octenyl succinylated inulin derivatives using inulin samples with varying  
79 molar masses and to subsequently investigate their ability to encapsulate and release

80 beta-carotene, following freeze-drying.

81

## 82 **2. Materials and Method**

### 83 *2.1 Materials*

84 Inulin INUTEC® H25P was supplied by Beneo Biobased Chemicals. It has  
85 previously been characterized using MALDI-TOF (Matrix Assisted Laser Desorption  
86 Ionisation Time of Flight) Mass Spectrometry and was found to consist of molecules  
87 with DP between 2 and 8, consistent with data supplied by the suppliers (Evans, 2014).  
88 Fibruline® DS2 and Fibruline XL were supplied by Cosucra Chemicals. The DP of  
89 DS2 was deemed to be 2-18 (Han, Ratcliffe & Williams, 2017) while the corresponding  
90 value for XL was 20-23 (Ronkart *et al.*, 2007). The inulin was dried at 70 °C for 24  
91 hours before use. Octenyl succinic anhydride (OSA) was obtained from Tokyo  
92 Chemical Industry UK Ltd, Oxford and was used as received. Beta-carotene powder  
93 was obtained from Sigma-Aldrich Chemie GmbH. and used as supplied. **Cyclohexane**  
94 **was obtained from Fisher Chemicals. Pepsin from porcine gastric mucosa was obtained**  
95 **from Sigma-Aldrich Chemie GmbH. and used as supplied.** Bile salt No.3 (69005060)  
96 was obtained from Sinopharm Chemical Reagent Co. Ltd.

97

### 98 *2.2 Methods*

#### 99 *2.2.1 Synthesis*

100 Hydrophobically modified inulin samples were synthesized by reaction between  
101 OSA and three inulin varieties (H25P, DS2 and XL) respectively. These modifications  
102 were carried out in aqueous solution under alkaline conditions, using the method as  
103 previously reported (Han *et al.*, 2015).

104

#### 105 *2.2.2 Characterisation*

##### 106 *NMR spectroscopy*

107 <sup>1</sup>H NMR spectra of the modified OSA-inulins were obtained using a 500 MHz  
108 NMR Spectrometer at 25 °C, according to the method as previously reported (Han *et*  
109 *al.*, 2015). The sample (5 mg) was dissolved in 0.7 g of D<sub>2</sub>O and transferred into a 5  
110 mm thin wall sample NMR tube. The spectra were recorded at 25°C using the Pulse

111 Program ZG30 with a 30 degree pulse and a delay of 1s, together with Mnova 7.0  
112 software.

113

#### 114 *Fourier-transform infrared spectroscopy (FTIR)*

115 The OSA-inulin samples were dried in an oven at 70°C overnight. 1 mg of sample  
116 was milled with 100 mg of dried KBr using an agate mortar and pestle for several  
117 minutes to obtain a fine powder. A thin pellet was produced using a 15 ton manual press  
118 and a P/N 03000 13 mm pellet die (maximum load 10.0 tons) from Specac Limited.  
119 The FTIR spectra were recorded in the range 4000-400 cm<sup>-1</sup> using a Perkin-Elmer FTIR  
120 spectrometer RX 1 taking 16 scans at a resolution of 4 cm<sup>-1</sup>. Spectral analysis and  
121 display were performed using the interactive Read-IR3 version3.0 software (University  
122 of Sao Paulo, Brazil).

123

#### 124 *2.2.3 Solubilisation of beta-carotene*

125 Stock solutions of 1% OSA-inulin were prepared and diluted to give various  
126 concentrations. 10 mg of beta-carotene was added to 10 mL of the solutions and left  
127 agitating at 40°C overnight. The solutions were then filtered to remove insoluble beta-  
128 carotene particles using Millex-GP 0.22 µm membrane filters (Millipore Ireland Ltd)  
129 before being transferred to disposable UV grade 10 mm path length cuvettes (CXA-  
130 110-0053 from Fisher Scientific Ltd). The absorbances were determined at the  
131 wavelength of 455 nm using a Lambda 25 UV/Vis Spectrometer (Perkin Elmer). The  
132 point at which the absorbance first increased corresponded to the critical aggregation  
133 concentration, CAC.

134

#### 135 *2.2.4 Size of the micellar aggregates*

##### 136 *Dynamic light scattering*

137 Dynamic light scattering (DLS) measurements were performed using the Zetasizer  
138 Nano ZS (Malvern Instruments Ltd, Malvern, UK) equipped with a 5 mW He-Ne laser  
139 ( $\lambda_0 = 632.8$  nm) and a digital correlator at an angle of 175° to the incident beam, as  
140 described previously (Han *et al.*, 2015). The temperature was controlled at 25±1°C. The  
141 solutions, prepared as described above, were placed in disposable plastic cuvettes with  
142 a cross-sectional area of 1 cm<sup>2</sup>. 15 runs were performed on each sample over collection  
143 times of 180 seconds. The hydrodynamic diameters were obtained from the Stokes-

144 Einstein relationship using the instrument software.

145

#### 146 *Transmission electron microscopy (TEM)*

147 10 mg of beta-carotene was added to 10 mL of 0.07% (w/w) H25P; 0.06% DS2  
148 (w/w) and 0.03% XL (w/w) respectively and the solutions were left agitating at 40°C  
149 overnight. **The solutions were then filtered to remove insoluble beta-carotene particles**  
150 **using Millex-GP 0.22 µm membrane filters (Millipore Ireland Ltd) and** one droplet of  
151 solution (with or without beta-carotene) was deposited onto a carbon-coated copper  
152 grid and excess sample was removed after 30 s with filter paper. The copper grids were  
153 slowly dried for 2 h at  $25 \pm 1$  °C in a desiccator and later negatively stained by means  
154 of phosphotungstic acid (10 mg/mL) for 60 s. Observations were made with a JEM-  
155 2100F transmission electron microscope operating at 120 kV × 30 K (JEOL, Japan).

156

#### 157 *2.2.5 Encapsulation*

158 Encapsulation of beta-carotene using OSA-inulin was facilitated by adding 0.5 g  
159 beta-carotene to a beaker containing 1L 0.1% OSA-inulin solutions (H25P, DS2 or XL,  
160 respectively) then stirring overnight in a water bath at 40 °C. The solutions were rotary  
161 evaporated to 40 mL and subsequently frozen in an ultra-low temperature freezer  
162 (SANYO, Japan) for 24 h (-70 °C). The samples were then freeze-dried using a FD-1C-  
163 50, Beijing, China freeze-dryer for 24 h (-48 °C, P = 9.8 Pa).

164

#### 165 *2.2.6 Release of beta-carotene in simulated stomach and small intestinal fluids*

166 The encapsulated beta-carotene was passed through a simulated gastrointestinal  
167 digestion system as described by Zhang *et al.* (2016) with a little modification. 0.06 g  
168 encapsulated beta-carotene produced using H25P, DS2 and XL modified OSA-inulins  
169 respectively were dispersed in 30 mL buffer solutions (5 mM PBS, pH 7.0) in glass  
170 beakers and placed in a water bath at 37 °C with a shaker speed of 100 rpm for 15 min.  
171 The solutions were then mixed with 30 mL solution containing simulated gastric juice  
172 (0.0032 g/mL pepsin and adjusted to pH 2.5 using HCl). These mixtures were placed in  
173 a shaker at 100 rpm for 2 h at 37 °C to mimic stomach digestion. 2 mL portions of each  
174 of the dispersions were taken at various time intervals and filtered using Millex-GP 0.22

175  $\mu\text{m}$  membrane filters into disposable UV-grade 10 mm path length cuvettes. The  
176 absorbances of the solutions were measured at 455 nm using a UV-visible  
177 spectrophotometer (TU-1900, Beijing).

178 Following this, 60 mL of each sample solution was placed in a 200 mL glass beaker  
179 located in a temperature-controlled (37°C) water bath, and the pH was adjusted to 7.0.  
180 Thereafter, 3 mL of simulated intestinal fluid (containing 10 mM  $\text{CaCl}_2$  and 150 mM  
181 NaCl), followed by 7 mL of 46.9 mg/mL bile salt solution (produced by dissolving bile  
182 salt No.3 in 5 mM PBS, pH 7.0) were added, with constant stirring. The pH of the  
183 system was re-adjusted back to 7.0. The mixture was placed in a shaker at 100 rpm in  
184 a water bath at 37°C for 2 h. The UV-visible absorbances of these samples were  
185 measured as described above.

186

#### 187 2.2.7 *Dispersion of encapsulated beta-carotene at different pHs*

188 0.06 g of encapsulated beta-carotene (in H25P, DS2 or XL, respectively) was  
189 dissolved in 30 mL buffer solution (5 mM PBS, pH 7.0) in a glass beaker. The pH values  
190 were adjusted to 3, 5, 7, 9 and 11 using either 0.1 M HCl or 0.1 M NaOH. The mixtures  
191 were then placed in a shaker at 100 rpm for 2 h at 25 °C in a temperature-controlled  
192 water bath. The UV-visible absorbances of these samples were measured in the manner  
193 described above.

194

#### 195 2.2.8 *Dynamic Vapor Sorption.*

196 The moisture sorption behavior of the encapsulated beta-carotene particles was  
197 measured using a dynamic vapor sorption system (DVS-1, Surface Measurement  
198 Systems Ltd., London, U.K.) according to the method described in Hu *et al.* (2019).  
199 5mg OSA-inulin encapsulated beta-carotene particles (H25P, DS2 or XL) was placed  
200 in the measurement chamber under a continuous  $\text{N}_2$  gas flow at 25 °C. The relative  
201 humidity (RH) inside the chamber was step-changed from 0 to 90%, with 10%  
202 increments or decrements for sorption and desorption cycles, respectively. Equilibrated  
203 masses were recorded when the values of  $\text{dm}/\text{dt}$  were below 0.002% per minute.

204

### 205 3. Results and discussion



206 *3.1 Characterization*

207 The degrees of substitution of the OSA-inulins (H25P, DS2 and XL) were  
 208 determined by <sup>1</sup>H NMR and the spectra obtained are given in Supplementary data  
 209 Figure S1. The prominent peak at 4.70 ppm is from the solvent (Barclay *et al.*, 2012).  
 210 The peaks between 3.30 and 4.23 ppm and the peak at 5.35 ppm are ascribed to the  
 211 inulin itself (Kulminskaya *et al.*, 2003). **By comparing the <sup>1</sup>H NMR spectra of our**  
 212 **modified samples with the spectrum for native inulin (in the same solvent D<sub>2</sub>O)**  
 213 **obtained by Kulminskaya *et al.* (2003), it is evident from the additional peaks observed**  
 214 **that acetylation has occurred.** The <sup>1</sup>H NMR signal at 0.8 ppm, being a triplet, shows  
 215 three protons of the terminal methyl group of the acyl chain, while the peaks at 1.26  
 216 ppm and 1.94 ppm correspond to the methyl and methylene groups of the  
 217 octenylsuccinic anhydride, which is consistent with previously reported data (Han *et*  
 218 *al.*, 2015). Similar results were obtained for the OSA-inulins (H25P, DS2 and XL). The  
 219 extents of alkyl chain incorporation into the modified samples were calculated from the  
 220 ratios of peak areas at 0.8 ppm to the same ratios between 3.35-4.30 ppm and 5.35 ppm,  
 221 according the method previously described (Han *et al.*, 2017). From the results  
 222 provided in Table 1, it can be seen that the OSA-inulins (H25P, DS2 and XL) with  
 223 different DPs have very similar **degrees of substitution, DS. The DS is defined as:**

$$\frac{\text{moles of OSA}}{\text{mole of fructose}} \times 100$$

224  
 225  
 226 Table 1. **Degrees of substitution (DS)** and critical aggregation concentrations (CAC) of  
 227 the hydrophobically modified OSA-Inulins.

Sample (OSA-inulin)	Degree of polymerization	Article cited substitution / moles (%)	substituents per molecule	CAC (%) (Dye solubilisation)	CAC (%) (DLS)
H25P	2-8	(Evans <i>et al.</i> , 2014) 19.2%	~1	0.07±0.005	0.007±0.005
DS2	2-18	(Han <i>et al.</i> , 2017) 19.2%	~2	0.06±0.005	0.006±0.005
XL	20-23	(Ronkart, <i>et</i> <i>al.</i> , 2007) 19.0%	~4	0.03±0.005	0.025±0.005

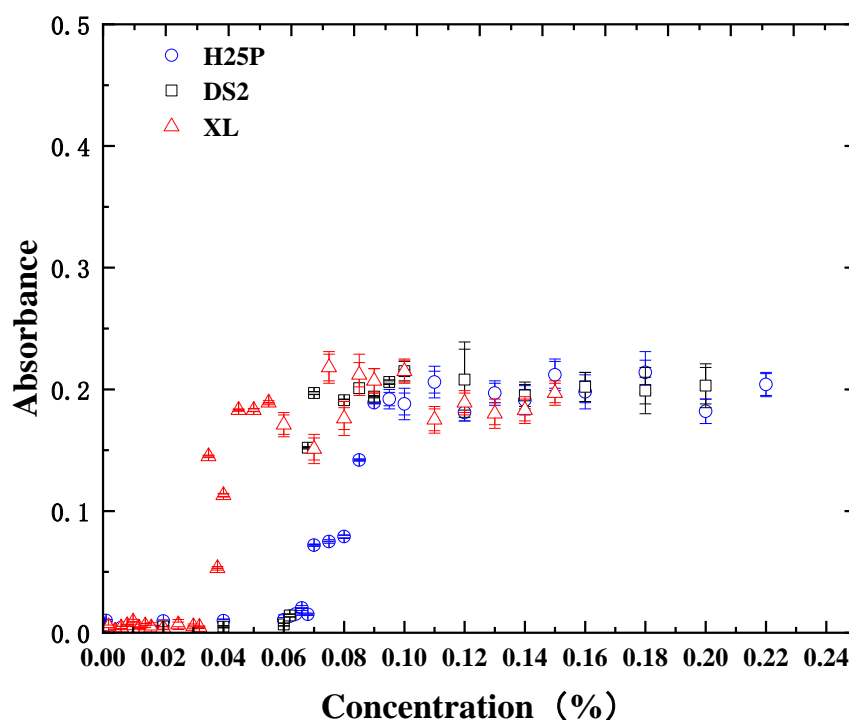
229 FTIR spectra of the unmodified inulin and modified OSA-inulin samples are  
230 presented in Supplementary data Figure S2. The peaks for the native inulin at 3398,  
231 2930 and 1028  $\text{cm}^{-1}$  indicate O-H stretching,  $\text{CH}_2$  stretching and C-O-C bending,  
232 respectively (Fares, Salem, & Mai, 2011; Han *et al.*, 2015; Kokubun *et al.*, 2013). The  
233 spectra of OSA-inulins display two new peaks at 1576 and 1734  $\text{cm}^{-1}$  due to the  
234 formation of the ester linkage. These peaks are assigned to asymmetric  $\text{COO}^-$  stretching  
235 and ester carbonyl stretching, respectively (Fares *et al.*, 2011). The results are similar  
236 to our previous findings (Han *et al.*, 2015). In studies on starch modification, it has  
237 previously been reported that the  $\text{CH}_2$  stretching band at 2930  $\text{cm}^{-1}$  increased after  
238 modification because of the contribution from the carbon chain associated with the  
239 alkenyl succinic group (Bai, Shi & Wetzel, 2009). However, as in our previous work,  
240 the  $\text{CH}_2$  stretching band at 2930  $\text{cm}^{-1}$  for the OSA-inulins with different DPs was not  
241 comparably enhanced (Han *et al.*, 2015; Kokubun *et al.*, 2013).

242

### 243 3.2 Critical aggregation concentration (CAC)

244 The UV-Vis absorbance values obtained for OSA-inulin solutions at different  
245 concentrations in the presence of beta-carotene are given in Figure 1. It is observed that  
246 the values increase significantly above a critical concentration which is attributed to the  
247 formation of micellar-like aggregates and the dissolution of the beta-carotene molecules  
248 in their hydrophobic cores. The CAC values for all the OSA-inulins are shown in Figure  
249 1 and Table 1. They are, in general, similar to the value of 0.07% reported previously  
250 for OSA-modified inulin with a DS of ~29% (Han *et al.*, 2015) and an order of  
251 magnitude lower than the values of 0.7-0.9% for OSA-modified inulin with DS 4-7%  
252 (Kokubun *et al.* 2013) which were determined using Sudan IV as the hydrophobic  
253 compound. The highest molar mass inulin XL sample was revealed to have formed  
254 micellar aggregates at a lower concentration than the other inulins (H25P and DS2) with  
255 lower molar masses. This may be due to the fact that each molecule of the modified XL  
256 inulin will contain a greater number of octenyl chains, with the distribution of the  
257 octenyl groups along the inulin chains also being a factor. The absorbance values for  
258 all three samples reached a plateau value of ~0.2 which was found to correspond to a

259 beta-carotene concentration of 10mg/L as determined from a previously constructed  
260 calibration curve for beta-carotene dissolved in cyclohexane Figure S3. The fact that a  
261 plateau absorbance value is attained is likely to be due to the limited solubility of beta  
262 carotene in the hydrophobic regions within the micellar aggregates. The solubility of  
263 beta carotene in water is 0.6mg/L and in hexane is 100mg/L. The loading capacity  
264 determined at the CAC for the three OSA inulin samples was calculated to be 12mg,  
265 18mg and 25mg of beta carotene per g of H25P, DS2 and XL respectively. The increase  
266 in loading capacity with increasing molar mass is likely to be attributed to the fact that  
267 the number of alkenyl chains per inulin chains increases as the molar mass increases  
268 and the molecules may be able to associate through both intra- and inter-molecular  
269 interactions thus forming a more preferential hydrophobic region for the beta carotene  
270 to reside.



271  
272 **Figure 1.** UV-Vis absorbance values at 455 nm of H25P, DS2, and XL inulin samples  
273 at varying concentrations, in the presence of beta-carotene.

274

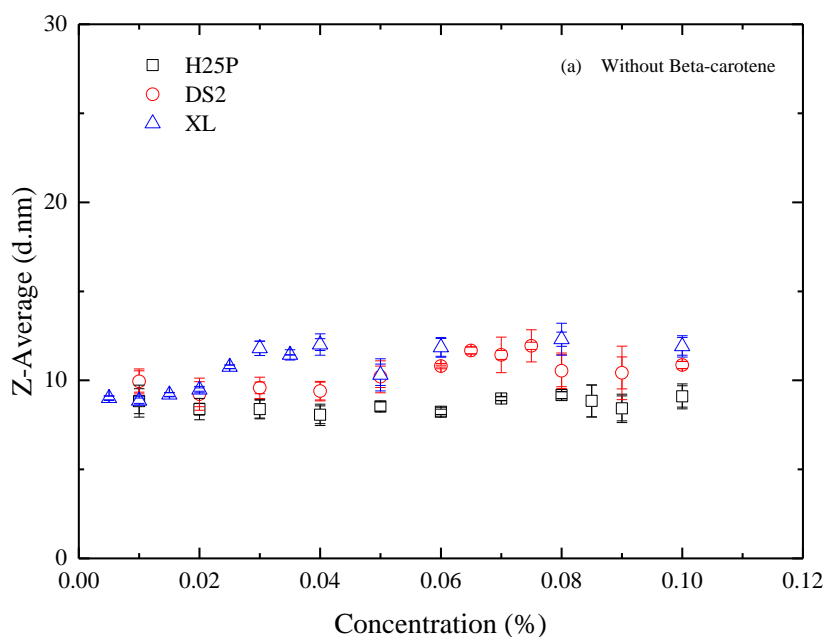
275 The Z-average hydrodynamic diameters of the different OSA-inulins obtained by

276 DLS with and without beta-carotene encapsulated are shown as a function of  
277 concentration in Figure 2. In the absence of beta-carotene (Figure 2a) at low  
278 concentrations (below the CAC) the inulin molecules have a diameter of ~8-10 nm. The  
279 size does not appear to change for H25P but is seen to increase to ~12 nm for DS2 and  
280 XL, at concentrations corresponding to the respective CAC values reported above. The  
281 aggregates become slightly larger for samples with beta-carotene encapsulated (Figure  
282 2b). The hydrodynamic sizes are similar to those reported previously (Kokubun et al.,  
283 2013).

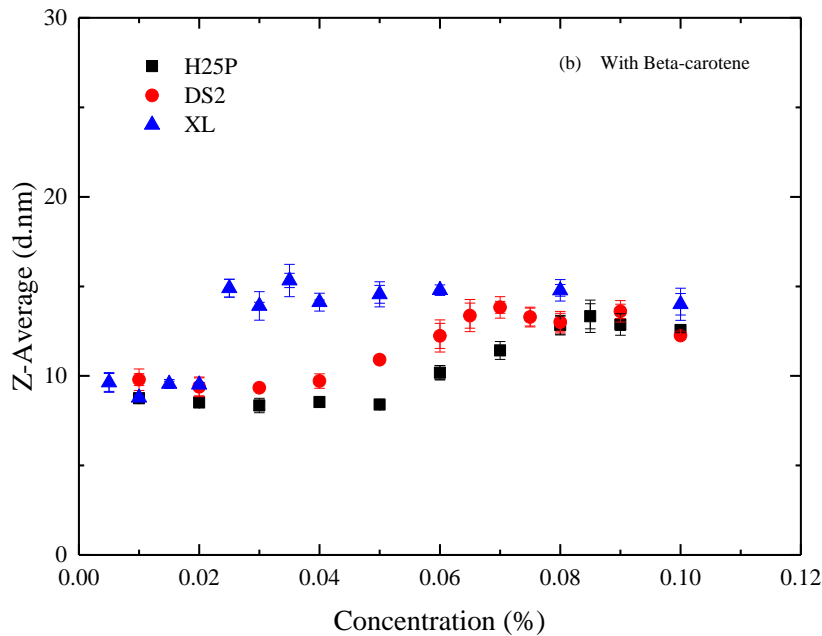
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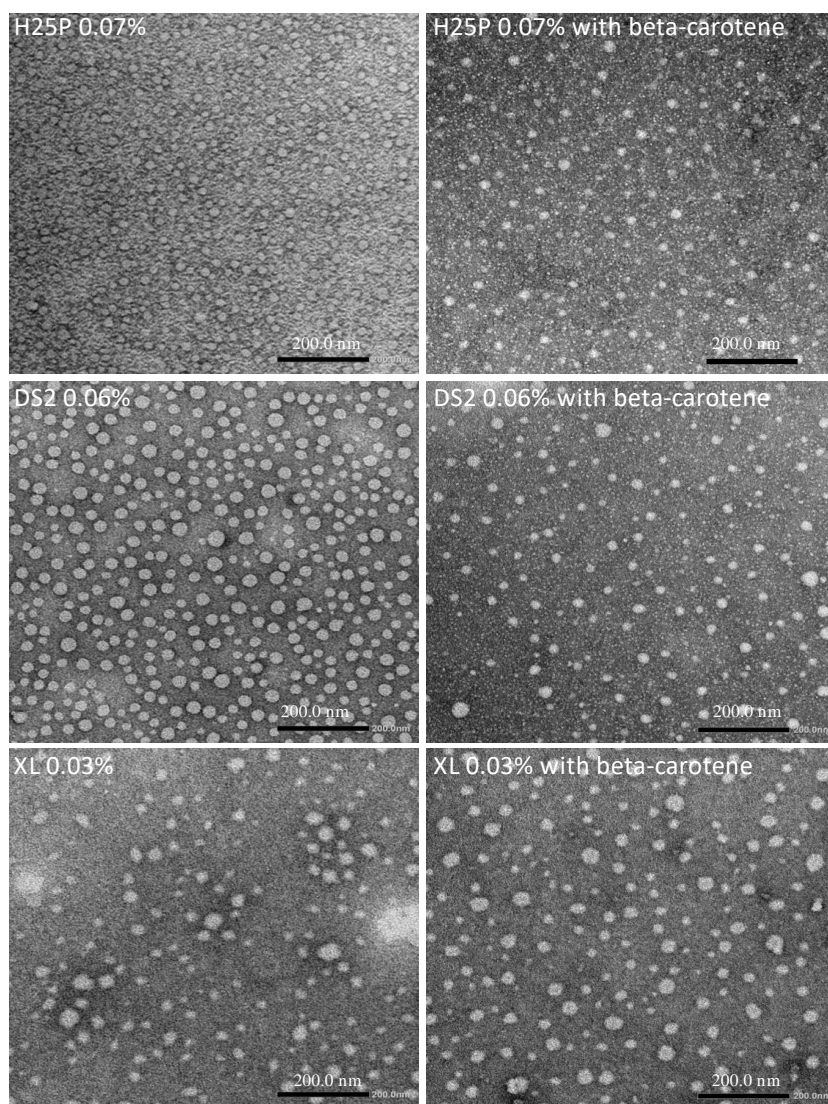
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289 **Figure 2.** Z-average hydrodynamic diameter as a function of concentration for OSA-  
 290 inulins (H25P, DS2 and XL) (a) without beta-carotene, (b) with beta-carotene.

291

292 The transmission electron micrographs of OSA-modified inulin with different DPs  
 293 at their CAC (0.07% H25P, 0.06% DS2 and 0.03% XL) with and without encapsulated  
 294 beta-carotene are shown in Figure 3. They indicate that the micellar aggregates are  
 295 globular in shape. It is also noted that they are polydisperse with respect to size and that  
 296 the size range is consistent with the values determined by DLS. The polydispersity is  
 297 probably a reflection of two factors, namely that the inulin molecules for each sample  
 298 will have a range of DS values and that the distribution along the polymer chain will  
 299 vary significantly between molecules.

300



301

302 **Figure 3.** TEM micrographs of 0.07% H25P, 0.06% DS2 and 0.03% XL inulins with  
303 and without beta-carotene. Scale bar: 200 nm.

304

### 305 *3.3 Encapsulation and release of beta-carotene*

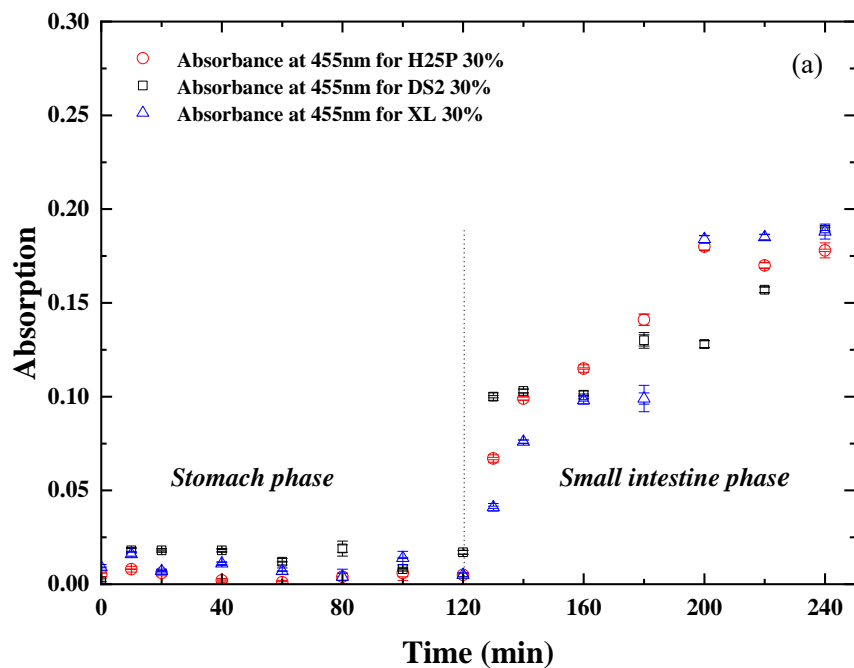
306 The release of encapsulated beta-carotene from freeze-dried OSA-inulin particulate  
307 samples was evaluated under simulated stomach (pH 2.5) and small intestine conditions  
308 (pH 7). The beta-carotene release was measured by passing the particles through the  
309 simulated gastrointestinal digestion system and the results are shown in Figure 4a.  
310 Photographs showing the release of beta-carotene in the simulated gastrointestinal  
311 digestion system at different times are provided in Figure 4b. The absorbances of the  
312 filtered solutions for all the OSA-inulins show no significant increase under simulated

313 stomach conditions, indicating there was no release of beta-carotene. The images of  
314 samples dispersed in the stomach phase after 120 minutes also confirm that the beta-  
315 carotene was not released at this stage. However, when the samples were subjected to  
316 simulated small intestine conditions, some difference was noticed. After 10 minutes,  
317 there was an increase of the absorbances for all the OSA-inulin particles, indicating the  
318 presence of dispersed micellar aggregates with beta-carotene dissolved within their  
319 hydrophobic cores. The reason why the beta-carotene encapsulated particles dissolve  
320 under the small intestinal conditions but not the simulated stomach conditions is  
321 attributed to the differences in pH. In the former scenario, the pH of the system is 7.0  
322 and thus the carboxyl groups present in the head-group of the OSA molecules will be  
323 ionized and this will increase their solubility. In the latter case, the pH is 2.5 and the  
324 carboxyl groups will be predominantly non-ionized and hence the particles will have  
325 little tendency to dissolve.

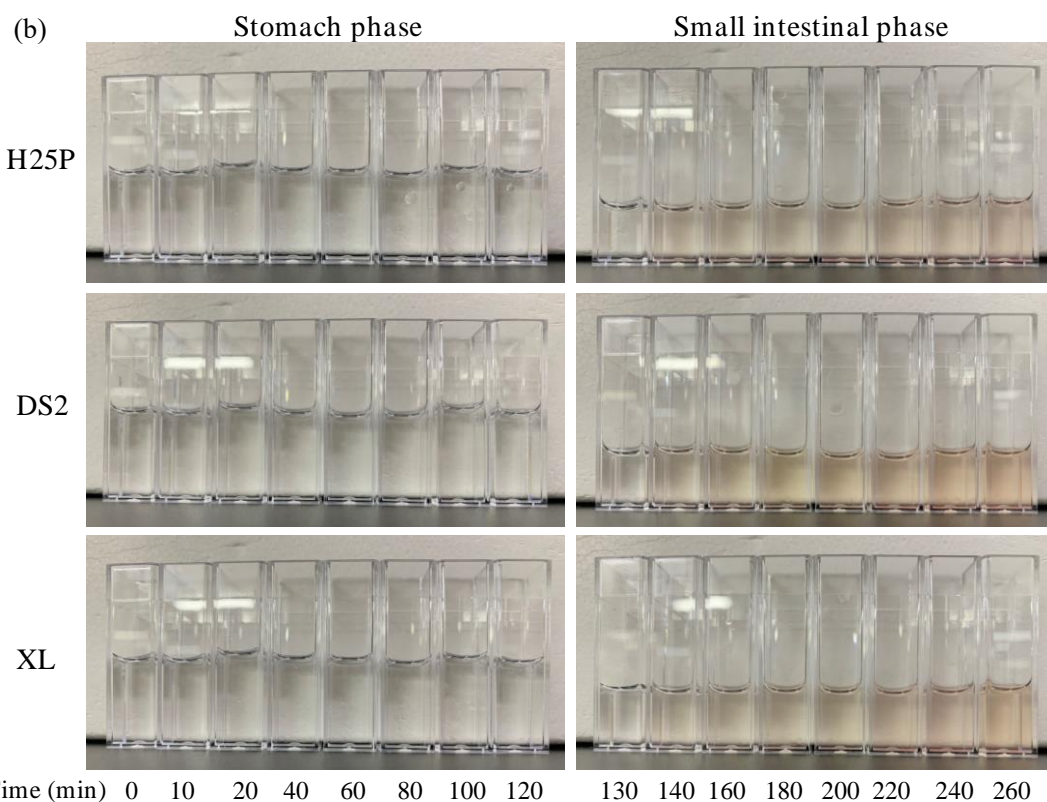
326

327 The influence of pH on the dissolution of the particles is illustrated more clearly in  
328 Figure 5. At pH 3, only very small increases in absorbance were observed for all the  
329 OSA-inulins and was in the order H25P>DS2>XL which reflects their molar masses  
330 i.e. H25P<DS2<XL. With increasing pH, the absorbance values began to rise,  
331 indicating that micellar aggregates present had dissolved to a greater extent. In addition,  
332 the influence of the inulin molar masses became more significant. Furthermore, the  
333 lower molar mass H25P inulin dissolved much more readily at high pH, compared to  
334 the other inulin samples.

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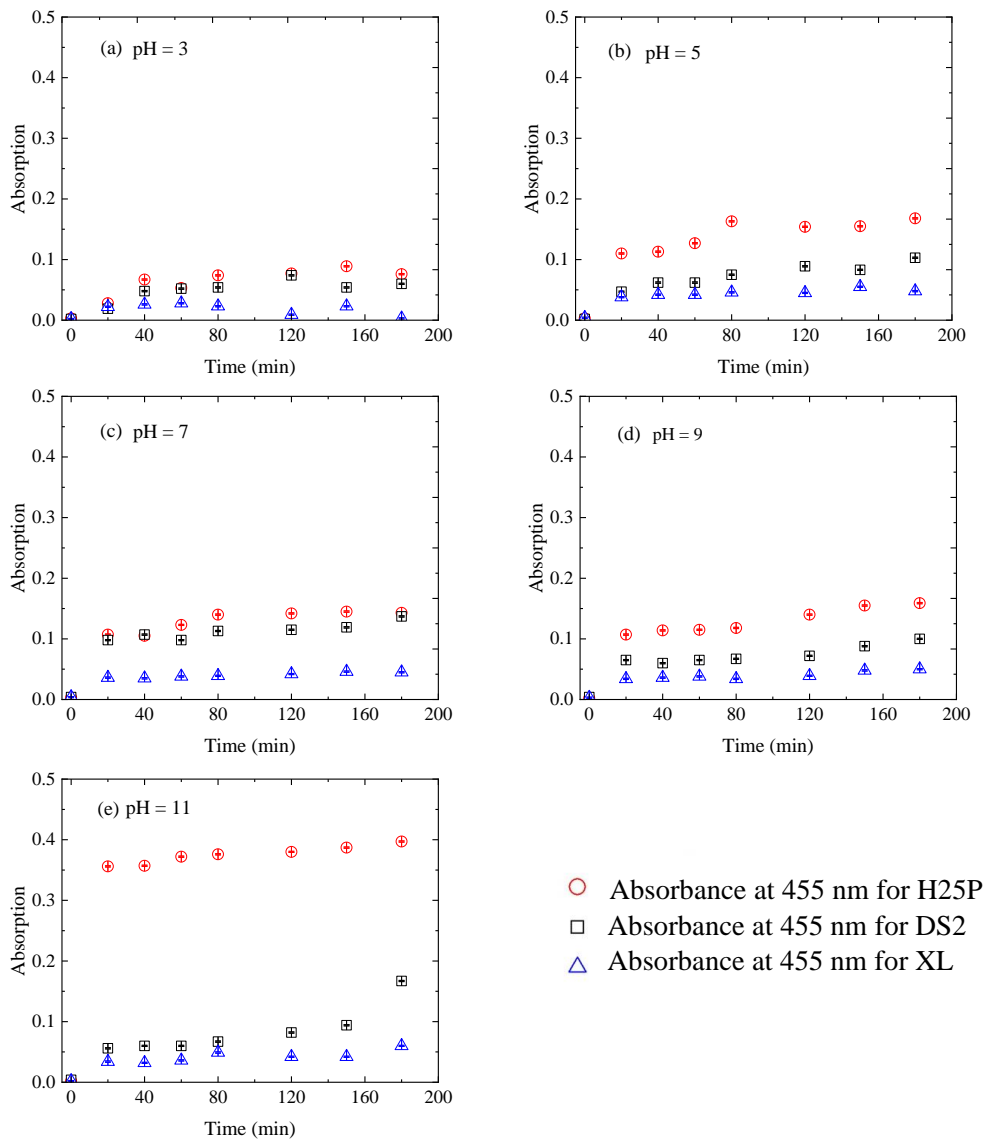
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342

**Figure 4.** (a) Absorbances of OSA-inulin with different DPs (H25P, DS2 and XL) at 455 nm containing encapsulated beta-carotene as a function of time dispersed in the simulated stomach and small intestine phases; (b) beta-carotene release in the simulated stomach and small intestine phases at varying times.





344

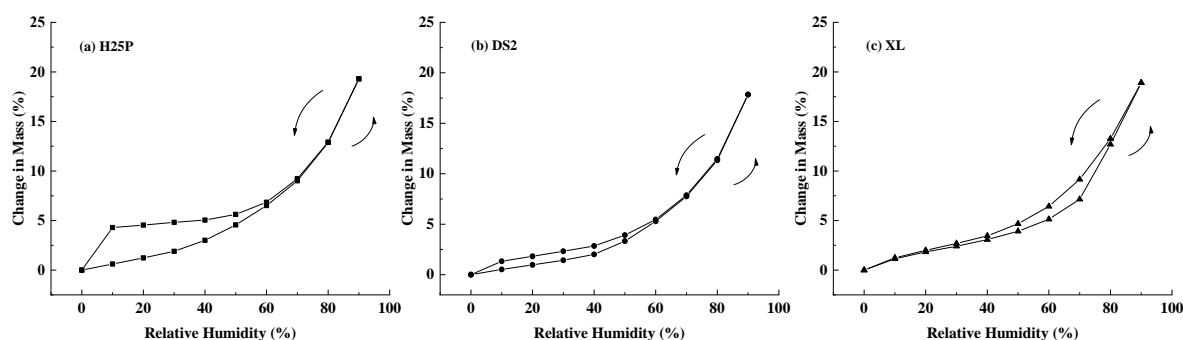
345 **Figure 5.** pH effect on absorbance of OSA-inulin with different DPs (H25P, DS2 and  
 346 XL) encapsulated beta-carotene solid nanoparticles as a function of time.

347

### 348 3.4 Moisture resistance

349 The moisture sorption behaviors of the OSA-inulin particles with beta-carotene  
 350 have been studied. The sorption isotherms of OSA-inulins with different DPs, obtained  
 351 by conducting dynamic vapor sorption measurements, are shown in Figure 6. The  
 352 particles were allowed to equilibrate at varying relative humidities (RHs) and the  
 353 changes in equilibrium mass were recorded (as a function of RH) during sorption-

354 desorption cycles. According to the classification of Brunauer *et al.* (1940), moisture  
 355 sorption isotherms of different OSA-inulin particles exhibit a sigmoidal (Type II) shape.  
 356 Furthermore, the  $a_w/w$  VS.  $a_w$  plots display a Type II-b shape, according to the  
 357 Blahovec and Yanniotis (2009) classification. Desorption curves formed a hysteresis  
 358 loop for all forms of OSA-inulin particles, as has been observed by several authors  
 359 using different foodstuffs (Kachru & Matthes, 1976; Toğrul & Arslan, 2006). For H25P  
 360 beta-carotene particles, the mass increased by around 19% when RH was elevated from  
 361 0 to 90%, while the corresponding values were approximately 17% for DS2 and XL  
 362 particles with beta-carotene. The hysteresis loop areas for H25P, DS2 and XL was found  
 363 to be in the order of H25P> DS2>XL, implying that the OSA-inulin, having a larger  
 364 DP, possesses better moisture resistance.



365

366 **Figure 6.** Sorption isotherms of freeze-dried OSA-inulin beta-carotene nanoparticles:  
 367 (a) H25P (b) DS2 and (c) XL.

368

#### 369 4. Conclusions

370 It has been shown that OSA-inulin samples with DS ~19 mol% will aggregate in  
 371 aqueous solution, above a critical concentration, to form micellar aggregates. Moreover,  
 372 it has been demonstrated that beta-carotene can readily dissolve in the hydrophobic  
 373 cores of the micellar aggregates. On freeze-drying, the solutions produce OSA-inulin  
 374 particles with encapsulated beta-carotene. It was found that the beta-carotene was not  
 375 released when the particles were introduced into conditions experienced in the stomach  
 376 but were released under conditions prevailing in the small intestine. It is evident that  
 377 OSA-inulin can be used to dissolve water-insoluble hydrophobic compounds for

378 application in, for example, functional foods and pharmaceuticals. Since inulin is a type  
379 of dietary fiber and is not absorbed in the stomach, it also has medical applications in  
380 targeted drug delivery to the small and large intestine.

381

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385

## 386 **References**

387

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458 **List of Supplementary data Figures**

459

460 **Supplementary data Figure S1.** Proton NMR spectra of OSA-inulins (H25P, DS2,  
461 and XL).

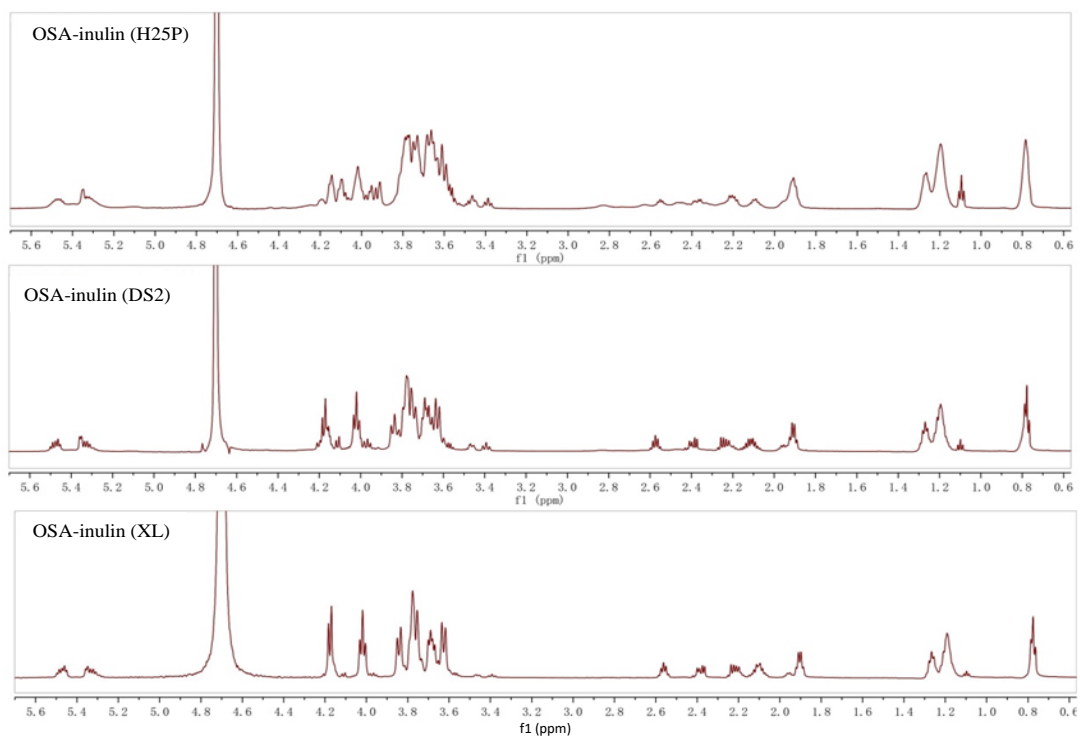
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463 **Supplementary data Figure S2.** FT-IR spectra of unmodified inulin (Nature Inulin  
464 H25P) and OSA-Inulins (H25P, DS2, and XL).

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466 **Supplementary data Figure S3.** UV absorbance of beta carotene dissolved in  
467 cyclohexane at 455nm as a function of concentration

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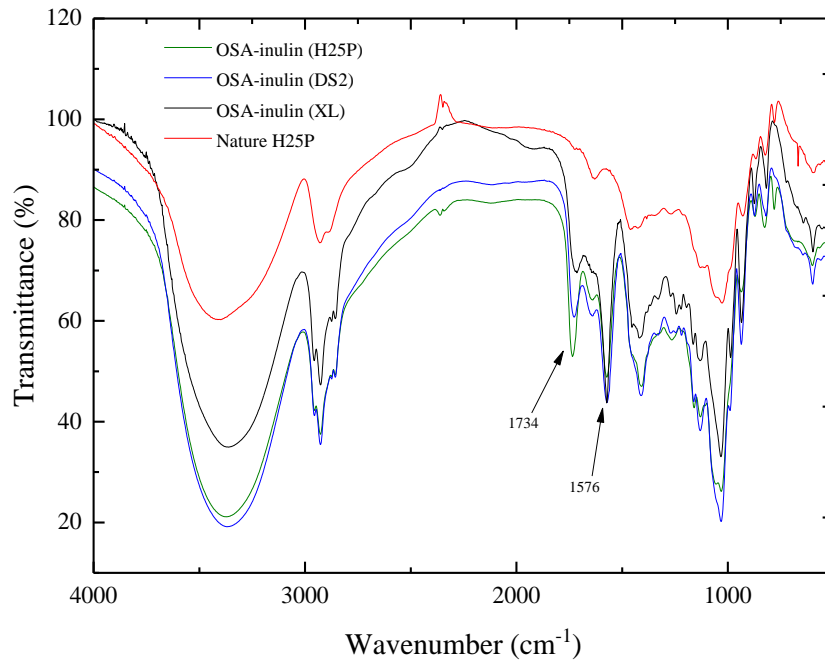
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471 **Supplementary data Figure S1.** Proton NMR spectra of Hydrophobically Modified

472 OSA-inulins (H25P, DS2, and XL).

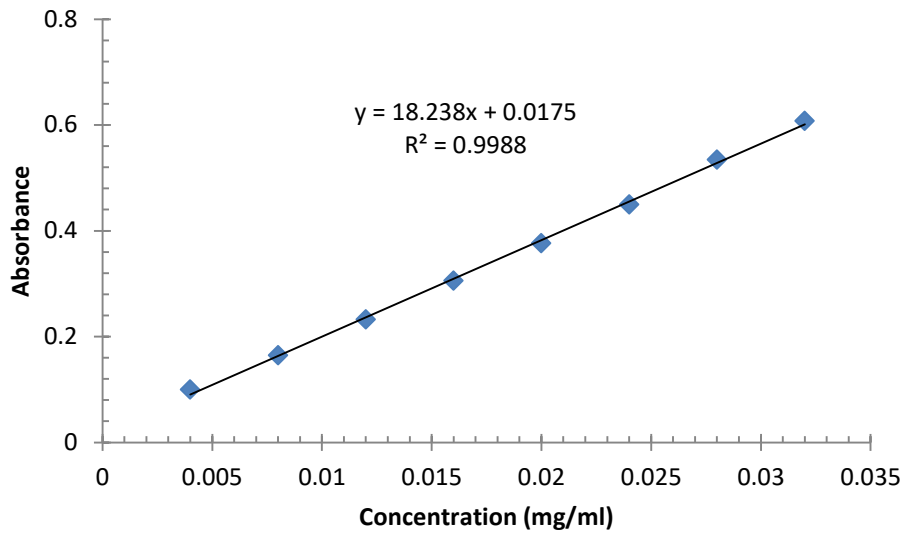
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 477 H25P) and Modified OSA-Inulins (H25P, DS2, and XL).

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