

1 **Photoprotection of Folic Acid upon Encapsulation in Food-Grade Amaranth**
2 **(*Amaranthus hypochondriacus L.*) Protein Isolate - Pullulan Electrospun Fibers**

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4 Marysol Aceituno-Medina¹, Sandra Mendoza¹, José María Lagaron², Amparo López-
5 Rubio^{2*}

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7 ¹ Dept. de Investigación y Posgrado en Alimentos, Facultad de Química, Universidad
8 Autónoma de Querétaro, 76010, Querétaro, México

9 ² Novel Materials and Nanotechnology Group, IATA-CSIC, Avda. Agustín Escardino 7,
10 46980 Paterna (Valencia), Spain

11

12 *Corresponding author: Tel.: +34 963900022; fax: +34 963636301

13 E-mail address: amparo.lopez@iata.csic.es (A. López-Rubio)

Abbreviations Used

API, amaranth protein isolate; UV, ultraviolet; FTIR, Fourier-transform infrared; TG, thermogravimetric;
DTG, derivative thermogravimetric; PGA, *p*-aminobenzoyl glutamic acid; FPT, 6-formylpterin.

14 **Abstract**

15 In this work, the ability of amaranth protein isolate (API):pullulan structures obtained
16 through electrospinning for the photoprotection of bioactive compounds was studied.
17 The model bioactive compound encapsulated was folic acid, due to its great sensitivity
18 to UV light exposure. Addition of 100 mg of folic acid per g of biopolymer to the
19 biopolymeric solution used for electrospinning resulted in increased apparent viscosity
20 and, thus, in thicker electrospun fibers. Very high encapsulation efficiency was obtained
21 (>95%) using this encapsulation technology and no specific chemical interactions were
22 established between the vitamin and the matrix materials as inferred from FTIR
23 analysis. Encapsulation within the API:pullulan structures increased thermal stability of
24 folic acid, which may be useful for food processing applications. Furthermore, no
25 degradation of the encapsulated compound was observed after 2 hours of UV exposure,
26 while the characteristic UV-Vis spectrum from the photodegradation compounds of
27 folic acid was observed after UV irradiation of the unprotected vitamin.

28

29 **Keywords**

30 Electrospinning, vitamin B9, microencapsulation, UV radiation, biopolymers

31

32 **Chemical compounds**

33 Folic acid (PubChem CID: 6037)

34 **1. Introduction**

35 Folic acid or pteroylmonoglutamate (PteGlu) is a stable synthetic analog of the natural
36 folates family. The interest in this water-soluble B vitamin is derived from its beneficial
37 in preventing a range of disorders, not only in its native form, but also as a dietary or
38 pharmacological supplement. This vitamin is of paramount importance in biochemical
39 processes related with DNA synthesis and repair (Lucock, 2000). In fact, folate
40 deficiency can derive in a series of health disorders like neural tube defects, several
41 cancers (cervical, bronchial, colon and breast), Alzheimers disease, affective disorders,
42 Down's syndrome, and pregnancy-related complications (Off et al., 2005). Moreover,
43 the scientific evidences that link the preventative role associated to a greater folic acid
44 intake, have seconded the recommendations prescribed by the Public Health Service
45 from USA in 1992 and supported by the FAO/WHO experts consultation in 1998, that
46 all women in reproductive age should consume 0.4 mg of synthetic folic acid apart from
47 a natural folate-rich diet (FAO/WHO, 2002). However, reaching the recommended
48 intake level of natural folates through the diet is difficult given their low bioavailability,
49 while supplementing with synthetic folic acid the whole population in risk constitutes a
50 great logistic challenge, even in the developed countries. Therefore, food fortification
51 with folic acid can be a good strategy to increase the basal folate intake levels. From an
52 industrial point of view, folic acid fortification has been devised as an adequate
53 intervention in, for instance, flours, as it is technologically feasible, economically viable
54 and it does not alter organoleptic properties at the concentrations added (Sanabria &
55 Tarqui, 2007). Unfortunately, the great instability of folic acid when exposed to light
56 and other ambient factors represents a problem for industrial handling and, thus,
57 strategies to diminish photodegradation, allowing a better availability of this bioactive
58 compound are sought. Micro- and nanoencapsulation are plausible options that have

59 been recently explored for food fortification and folic acid and derivatives have been
60 microencapsulated using starch, alginate and/or pectins through spray-drying (Liu,
61 Green, Wong, & Kitts, 2012; Madziva, Kailasapathy, & Phillips, 2006; Shrestha, Arcot,
62 & Yuliani, 2012). Microencapsulation resulted in improved stability of the bioactive
63 within various food matrices and during food processing. Smaller capsule morphologies
64 have been also developed through other encapsulation techniques, like ionic gelation (de
65 Britto, de Moura, Aouada, Mattoso, & Assis, 2012), or electrospinning (Bakhshi,
66 Nangrejo, Stride, & Edirisinghe, 2013), but in these works, only the optimization of the
67 encapsulation process and characterization of the capsules was reported, while no
68 information about the stability of folic acid was provided. In the last years,
69 electrospinning has been broadly explored as a straightforward and versatile method for
70 encapsulation, with a number of advantages when compared to traditional encapsulation
71 techniques such as spray drying, coacervation or ionic gelation. The most interesting
72 advantage of electrospinning for encapsulation applications is that it does not require
73 severe conditions, both in terms of temperature and solvents used, giving rise to smaller
74 capsule sizes and, in general, showing high encapsulation efficiencies (Bhushani &
75 Anandharamakrishnan, 2014; Zussman, 2011). Recently, we reported about the
76 development of novel amaranth (*Amaranthus hypochondriacus L.*) protein-based
77 electrospun fibers using a food contact solvent (Aceituno-Medina, Lopez-Rubio,
78 Mendoza, & Lagaron, 2013a; Aceituno-Medina, Mendoza, Lagaron, & Lopez-Rubio,
79 2013b). Amaranth is a traditional under-utilized Mexican crop with highly nutritious
80 grains and leaves. The aim of this work was to investigate the potential of these novel
81 amaranth-based structures for the encapsulation and photoprotection of folic acid for
82 food fortification. To the best of our knowledge, this is the first time that an amaranth
83 protein-based matrix is used for the encapsulation and protection of bioactives. The

84 morphology of the developed electrospun fibers together with the encapsulation
85 efficiency and bioactive stability were studied. Moreover, the photostability of this
86 vitamin when exposed to UV irradiation was also investigated and compared to that of
87 the free compound.

88

89 **2. Materials and methods**

90 **2.1 Materials**

91 Formic acid of 95% purity, non-ionic surfactant, polyoxyethylene sorbitan monooleate
92 (Tween 80), folic acid (>97% purity), 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic
93 acid) (ABTS), potassium persulfate and pullulan ($M_w \sim 100000$) were supplied by
94 Sigma-Aldrich. All products were used as received, without further purification. The
95 commercial amaranth protein concentrate (*Amaranthus hypochondriacus* L. Revancha
96 variety) was supplied by Nutrisol (Hidalgo, Mexico). The Amaranth Protein Isolate
97 (API) was prepared based on the methodology previously reported by Martínez and
98 Añón (1996) with some modifications. The protein isolate prepared under these
99 conditions consisted in a mixture of different proteins with molecular weights ranging
100 from 10-83 kDa (Aceituno-Medina et al., 2013a). Briefly, the commercial amaranth
101 protein concentrate (APC) was defatted with hexane for 12 h (100 g/l suspension).
102 Then, the amaranth protein concentrate was suspended in water and its pH was adjusted
103 to 9 with a 2 mol/l NaOH solution. The suspension was stirred for 30 min at room
104 temperature and, then, centrifuged 20 min at 9000 x g. Then, the supernatant was
105 adjusted to pH 5 with 2 mol/l HCl and centrifuged at 9000 x g for 20 min at 4°C. The
106 pellet was resuspended in water, neutralized with 0.1 mol/l NaOH and freeze-dried. The
107 protein content was determined by the Kjeldahl technique (AOAC, 1996) using a
108 conversion factor of 5.85.

109

110 **2.2 Preparation of folic acid-containing solutions for electrospinning**

111 In order to develop the electrospun fibers for encapsulation of folic acid, a blend of
112 80:20 API:pullulan with the surfactant Tween 80 (~200 mg/g of API) was prepared
113 using 95% formic acid as the solvent. The total polymer content in solution was 200 g/l.
114 The amount of folic acid incorporated into the solution was 100 mg/g of biopolymer
115 blend. The solutions were gently stirred until homogeneous dispersions were obtained.

116

117 **2.3 Characterization of the polymer solutions**

118 The apparent viscosity (η_a) of the polymeric solutions at 100 s^{-1} was determined using a
119 rotational viscosity meter Visco Basic Plus L from Fungilab S.A. (San Feliu de
120 Llobregat, Spain) using a Low Viscosity Adapter (LCP). The measurements were made
121 in triplicate at 25°C.

122

123 **2.4 Development of encapsulation structures through electrospinning**

124 The methodology to obtain API/pullulan fibers through electrospinning has been
125 described elsewhere (Aceituno-Medina et al., 2013b). All of the electrospinning
126 experiments were carried out at room temperature in air. The electrospinning
127 environmental conditions were maintained stable at 24°C and 60% RH by having the
128 equipment enclosed in a specific chamber with temperature and humidity control. In
129 this work, the specific conditions of the electrospinning process for obtaining the fibers
130 loaded with folic acid were: a tip-to-collector distance of 10 cm, a flow rate of the
131 solution of 0.4 ml/h and the voltage was kept at 22 kV.

132

133 **2.5 Optical and Scanning Electron Microscopy (SEM)**

134 The presence and distribution of folic acid within the electrospun API/pullulan fibers
135 were observed using a digital microscopy system (Nikon Eclipse 90i) fitted with a 12 V,
136 100 W halogen lamp and equipped with a digital imaging head which integrates an
137 epifluorescence illuminator. A digital camera head (Nikon DS-5Mc) with a 5 megapixel
138 CCD cooled with a Peltier mechanism was attached to the microscope. Nis Elements
139 software (Nikon Instruments Inc., Melville, USA) was used for image capturing and the
140 Adobe Photoshop CS3 extended software was used for image processing and analysis.
141 The morphology of the folic acid-containing electrospun fibers was examined using
142 SEM (Hitachi S-4100) after sputtering the samples with a gold–palladium mixture
143 under vacuum. All SEM experiments were carried out at an accelerating voltage of 10
144 kV. Fiber diameters of the electrospun fibers were measured by means of the Adobe
145 Photoshop 7.0 software from the SEM micrographs in their original magnification.

146

147 **2.6 Attenuated total reflectance infrared spectroscopy (ATR-FTIR)**

148 ATR-FTIR spectra of the electrospun fibers were collected in a controlled chamber at
149 24°C and 40% RH coupling the ATR accessory GoldenGate of Specac Ltd. (Orpington,
150 UK) to a Bruker (Rheinstetten, Germany) FTIR Tensor 37 equipment. All the spectra
151 were collected by averaging 20 scans at 4 cm⁻¹ resolution. Analysis of the spectral data
152 was performed using Grams/AI 7.02 (Galactic Industries, Salem, NH, USA) software.

153

154 **2.7 Encapsulation efficiency**

155 To assess the bioactive encapsulation yield, approximately 3 mg of loaded fibers were
156 placed in a Falcon tube with 5 ml of PBS buffer pH 7 and stirred during 10 min at ~12 x
157 g to remove the bioactive from the surface of the encapsulation structures. Then, the
158 tubes were centrifuged at 10000 x g during 10 min at 20°C. The supernatant was taken

159 and stored for subsequent analysis and the precipitate was repeatedly re-suspended in 5
160 ml of PBS and centrifuged as explained above until no signal from the bioactive was
161 obtained. The amount of folic acid was monitored through UV-Vis spectrophotometry
162 using a SP-2000UV spectrophotometer, through interpolation of the absorbance
163 maximum of folic acid at 348 nm within the calibration curve previously obtained. The
164 study was performed in triplicate.

165

166 **2.8 Thermogravimetric Analysis (TGA)**

167 Thermogravimetric analysis (TG) curves were recorded with a TGA-DTA Setaram
168 Setsys equipment. The samples (ca. 10 mg) were heated from 50 to 800°C with a
169 heating rate of 5°C/min under argon atmosphere.

170

171 **2.9 Photostability of folic acid by UV-Vis irradiation**

172 In order to determine the photostability of encapsulated folic acid when exposed to UV
173 radiation, 2 mg of fibers containing folic acid (~140 µg) and the same amount of free
174 folic acid (i.e. ~140 µg) were placed in 5 ml of PBS buffer pH 7 and these solutions
175 were placed under an Osram Ultra-Vitalux (300 W) lamp during 120 min to accelerate
176 folic acid oxidation. A control solution with the same amount of loaded fibers was kept
177 in dark conditions for comparison purposes. After irradiation, folic acid was extracted
178 from the fibers through centrifugation at 10000 x g during 10 minutes at 20°C and
179 oxidation was quantified through UV-Vis spectrophotometry at the absorbance
180 maximum of folic acid (~348 nm). The study was performed in triplicate.

181 **3. RESULTS AND DISCUSSION**

182 3.1 Morphology of the encapsulation structures and distribution of the bioactive within
183 the electrospun fibers

184 Using the electrospinning technique, it was possible to develop homogeneous ultrathin
185 fibers from blends of an amaranth protein isolate (API) and the spinnable carbohydrate
186 pullulan containing up to 0.8 g API per gram of blend upon addition of 200 mg of the
187 non-ionic surfactant Tween 80 per gram of biopolymer blend (Aceituno-Medina et al.,
188 2013b). Using this high protein content composition, encapsulation structures were
189 developed which contained 100 mg of folic acid per gram of biopolymer and the effect
190 of bioactive addition on the morphology of the fibers was studied. Figure 1 shows the
191 SEM and optical microscopy images of the neat and loaded fibers. Upon addition of
192 folic acid, the apparent viscosity of the solution increased, which resulted in thicker
193 average diameters of the fibers as expected (Bhardwaj & Kundu, 2010). Nevertheless,
194 smooth and rather homogeneous fibers in terms of size distribution were obtained,
195 indicating that incorporation of the bioactive did not negatively affect the
196 electrospinning process.

197

198 INSERT FIGURE 1 ABOUT HERE

199

200 Figures 1C and 1D show the optical microscopy images of the loaded fibers which
201 confirm the rather homogeneous size distribution of the electrospun fiber diameters.

202 The chemical structure of folic acid consists in pteronic acid, 4-[(pteridin-6-ylmethyl)
203 amino] benzoic acid conjugated with glutamate, with the pteridin moiety being

204 responsible for its fluorescence at 455 nm (Liang & Subirade, 2010). Therefore,

205 distribution of the vitamin within the electrospun fibers was studied using fluorescence

206 microscopy. From the fluorescence microscopy image (Figure 1D), a good distribution
207 of folic acid was observed along the fibers, although some agglomerated areas could
208 also be discerned.

209

210 3.2 Encapsulation efficiency

211 To evaluate the encapsulation efficiency of the folic acid within the electrospun
212 API:pullulan fibers, a calibration curve of folic acid in PBS pH7 was performed and the
213 following calibration curve was obtained:

$$214 \quad y = 0.0155x + 0.0049 \quad (R^2 = 0.995) \quad (\text{Equation 1})$$

215 Where x was the amount of folic acid ($\mu\text{g}/\text{ml}$) and y the absorbance at 348 nm.

216 The amount of folic acid effectively encapsulated was then monitored through UV-Vis
217 spectrophotometry through interpolation of the absorbance maximum at 348 nm within
218 the calibration curve previously obtained. The theoretical concentration of folic acid
219 within the fibers was $79.3 \mu\text{g}/\text{mg}$ of fiber, while the real concentration obtained was
220 $75.8 (\pm 0.2) \mu\text{g}/\text{mg}$, thus resulting in an encapsulation efficiency of $95.6\% (\pm 0.2)$. It is
221 interesting to note that greater encapsulation efficiency was obtained in this work using
222 electrospinning than in previous works using spray drying, where encapsulation
223 efficiencies ranging from ~ 25 to 89% were observed (Liu et al., 2012; Shrestha et al.,
224 2012). Moreover, regarding the loading capacity of the API:pullulan fibers,
225 considerably greater amounts of folic acid ($\sim 76 \mu\text{g}/\text{mg}$) were present compared with
226 the concentration of vitamin encapsulated in alginate:pectin matrices, in which $374 \mu\text{g}/\text{g}$
227 (Shrestha et al., 2012) and $0.316 \mu\text{g}/\text{g}$ (Madziva et al., 2006) were effectively
228 incorporated.

229

230 3.3 Spectroscopic analyses

231 Infrared spectroscopy was used as a tool to confirm the correct encapsulation of the
232 folic acid within the electrospun fibers, as well as to study potential interactions
233 between the bioactive and the API:pullulan matrix material. Figure 2 shows the ATR-
234 FTIR spectra of pure folic acid, neat fibers and loaded fibers, in which only small
235 contributions from the bending mode vibration of the N-H group of the vitamin (at
236 $\sim 1604\text{ cm}^{-1}$) and from the band at $\sim 1400\text{ cm}^{-1}$ were discerned (cf. the magnified spectra
237 and arrows in Figure 2), due to the overlapping of the characteristic spectral bands of
238 folic acid with those from the API protein and pullulan matrix.

239

240 INSERT FIGURE 2 ABOUT HERE

241

242 In general, no significant changes in the secondary structure of the protein, neither
243 spectral band displacements were observed upon folic acid encapsulation, although the
244 broadening of the band associated to $-\text{OH}$ stretching (from $3000\text{-}3600\text{ cm}^{-1}$) could
245 suggest the formation of hydrogen bonds between the fiber components (Chen, Xiumei,
246 & Fengling, 2007).

247

248 3.4 Thermal stability of folic acid

249 Thermogravimetric analysis was carried out to ascertain if the encapsulation process of
250 folic acid within the electrospun API:pullulan fibers, affected the thermal stability of the
251 bioactive. Figure 3 shows the thermogravimetric (TG) and derivative thermogravimetric
252 (DTG) curves of folic acid, neat API:pullulan electrospun fibers and folic acid-loaded
253 fibers. Table 1 compiles the maximum of the main degradation bands obtained from the
254 weight loss first derivative curves.

255

256 INSERT FIGURE 3 ABOUT HERE

257

258 The derivative thermogravimetric curve from pure folic acid showed four degradation
259 stages. The first one, around 100°C, is due to the loss of adsorbed water and it was seen
260 to disappear upon encapsulation. The other three degradation events appeared highly
261 overlapped and, specifically, the third and fourth maximum degradation temperatures
262 were close to those from the API:pullulan and surfactant Tween 80, respectively
263 (Aceituno-Medina et al., 2013b). It has been described that, during degradation of folic
264 acid, first, the glutamic acid component breaks away from the folic acid structure
265 leaving the amide as a major constituent. Then the amide, pterin, degrades along with
266 the para-aminobenzoic acid in an overlapping mechanism (Vora, Riga, & Alexander,
267 2002).

268

269 INSERT TABLE 1 ABOUT HERE

270

271 Encapsulation of folic acid within the API:pullulan electrospun fibers, effectively
272 increased the thermal stability of folic acid, as the second degradation peak from the
273 pure compound at ~244°C shifted to higher temperatures and was only discerned as a
274 shoulder just before the main degradation peak from the API: pullulan at ~215°C (cf.
275 Figure 3B). As observed in Figure 3 and Table 1, the degradation temperatures of the
276 encapsulating matrices and surfactant were not significantly modified in the loaded
277 structures. Therefore, it seems that incorporation of folic acid within the API:pullulan
278 fibers through electrospinning contributed to a thermal stabilization of the compound.

279

280 3.5 Photostability of encapsulated folic acid

281 One of the main objectives of this work was to check the photoprotection ability of the
282 API:pullulan hybrid electrospun fibers. Folic acid is characterized by its great
283 sensitivity to UV light, which causes the excision of the bond between the carbon
284 placed in position 9 and the nitrogen in position 10 (Akhtar, Khan, & Ahmad, 2003; Off
285 et al., 2005), i.e. cleaving the pteridine from the rest of the molecule. Therefore, both the
286 pure compound and the encapsulated folic acid were exposed to UV radiation and the
287 UV-Vis spectra were compared with that of the non-irradiated compound. For UV-Vis
288 analysis, folic acid was extracted from the electrospun structures using PBS pH7. Figure
289 4 shows the UV-Vis spectra of the non-encapsulated and encapsulated folic acid before
290 and after 120 min exposure to a UV lamp.

291

292 INSERT FIGURE 4 ABOUT HERE

293

294 Folic acid absorbs light in the UV region, having absorption peaks at ~280 and ~360
295 nm. From Figure 4 it can be observed that non-protected folic acid was degraded upon
296 UV exposure, which provoked a change in its absorption spectrum and the maximums
297 of absorption were shifted towards shorter wavelengths. It is worth mentioning that
298 these changes were observed after only 60 min of UV exposure in PBS solution (results
299 not shown). Thomas, Suarez, Cabrerizo, Martino, & Capparelli (2000) proposed that *p*-
300 aminobenzoyl glutamic acid (PGA) and 6-formylpterin (FPT) were the photoproducts
301 of folic acid. PGA has an absorption peak at 275 nm, while FPT absorbs in the entire
302 UV region with small peaks at 278, 310 and 365 nm (Off et al., 2005). The spectrum
303 from UV irradiated non-encapsulated folic acid seems to be a combination of the
304 photodegradation products previously described. In contrast, the folic acid extracted
305 from the encapsulation structures after UV exposure, maintains its absorption spectrum,

306 indicating that the API:pullulan matrix was effective in protecting the photosensitive
307 molecule from UV radiation.

308

309 **Conclusions**

310 Folic acid has been encapsulated through electrospinning in amaranth protein isolate
311 (API):pullulan ultrathin fibers with very high encapsulation efficiency (>95%). Even
312 though no specific chemical interactions were established between the vitamin and the
313 matrix materials as inferred from FTIR analysis, an increase in the thermal stability of
314 folic acid was observed which may be useful for food processing applications.

315 Furthermore, no degradation of the encapsulated compound was observed after 2 hours
316 of UV exposure, while the characteristic UV-Vis spectrum from the photodegradation
317 compounds of folic acid was observed after UV irradiation of the unprotected vitamin.
318 Therefore, the API:pullulan structures have demonstrated a great potential for the
319 encapsulation and protection of photosensitive bioactives for food-related applications.

320

321 **Acknowledgments**

322 The authors thank the Spanish MINECO project AGL2012-30647 and Mexican project
323 FOMIX-QRO-2011-C02-175350 for financial support and Mexican National Council
324 for Science and Technology (CONACYT) for a graduate fellowship, to author Marysol
325 Aceituno-Medina. Authors would also like to acknowledge the Central Support Service
326 for Experimental Research (SCSIE) of the University of Valencia for the electronic
327 microscopy service.

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Table 1 Maximums of the weight loss first derivate (TD) obtained from the thermogravimetric analysis for the folic acid and for the neat and loaded amaranth protein isolate (API):pullulan electrospun fibers

Sample	T_{max1} (°C)	T_{max2} (°C)	T_{max3} (°C)	T_{max4} (°C)	Reference
Folic acid	95.3	244.1	304.9	399.6	
API:pullulan	310.9	407.3			Aceituno-Medina et al. (2013)
API:pullulan (folic acid)	314.6	407.5			

389

390

391

Figure Captions

Fig. 1 Scanning electron microscopy (SEM) (A,B) and optical microscopy images under polarized light (C) and using a fluorescence source (D) of: 80:20 amaranth protein isolate:pullulan fibers without bioactive (A) and containing 100 mg of folic acid per gram of biopolymer blend (B-D). Scale markers correspond to 2 μm (A, B) and 20 μm (C, D). SEM micrographs also include the apparent viscosity (η_{app}) of the electrospinning solutions and average diameter of the fibers obtained

Fig 2 Attenuated total reflectance infrared (ATR-FTIR) spectra of: (A) Folic acid; (B) amaranth protein isolate:pullulan fibers; (C) amaranth protein isolate:pullulan fibers with 100 mg of folic acid per gram of biopolymer blend. Arrows indicate the main spectral differences observed in the folic acid-loaded electrospun fibers. Spectra have been offset and an inset showing the amplified FTIR region from 1700 to 1300 cm^{-1} has been also included for clarity

Fig 3 Thermogravimetric (A) and derivative thermogravimetric curves (B) of folic acid (dashed line), neat amaranth protein isolate:pullulan fibers (continuous line) and folic acid-loaded fibers (dash-dot line)

Fig 4 UV-Vis spectra of pure folic acid before (continuous line) and after 120 min exposure to UV light (dotted line) and folic acid encapsulated within amaranth protein isolate:pullulan electrospun fibers before (dashed line) and after 120 min exposure to UV light (dash-dot line)

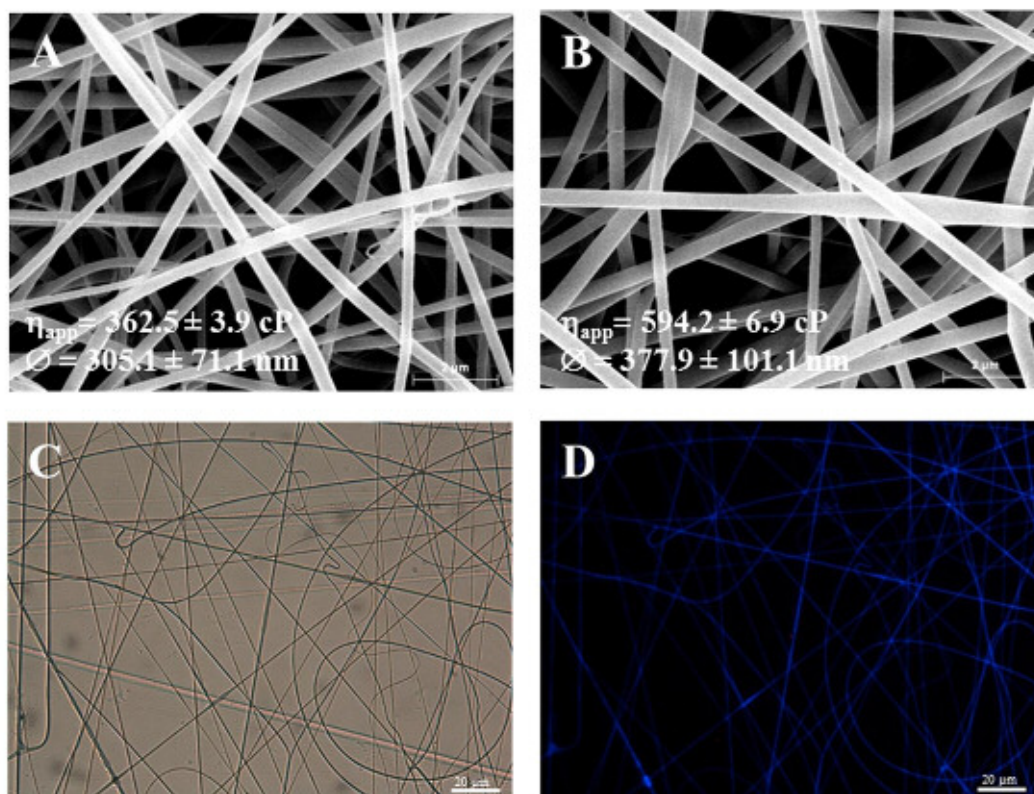


FIGURE 1.

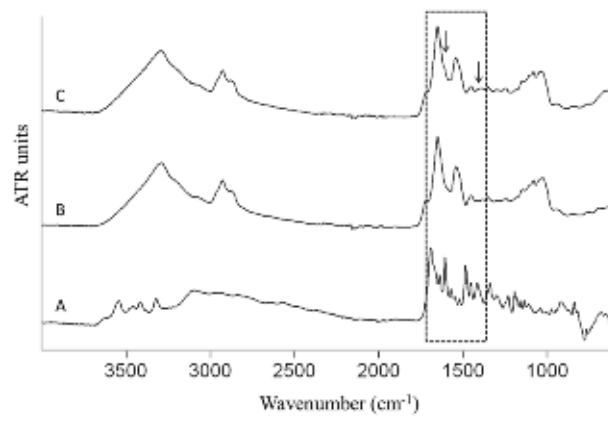


FIGURE 2

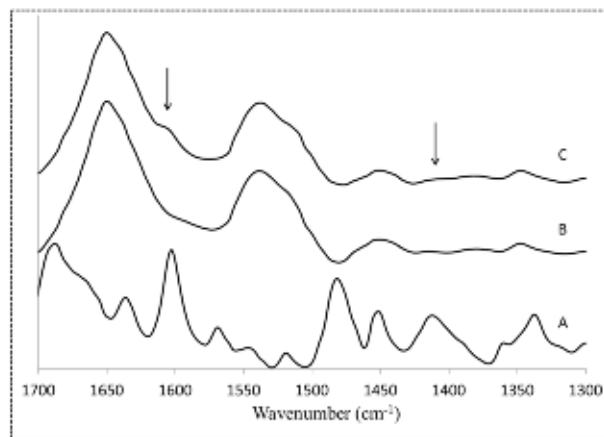


FIGURE 2 INSET

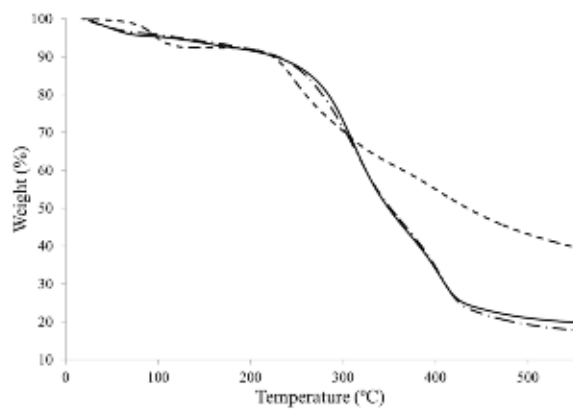


FIGURE 3A.

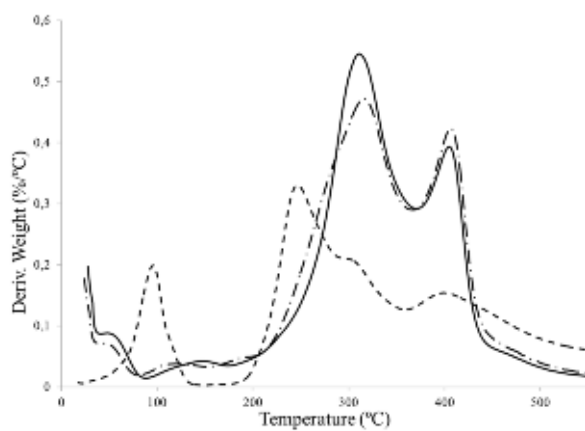


FIGURE 3B.

395

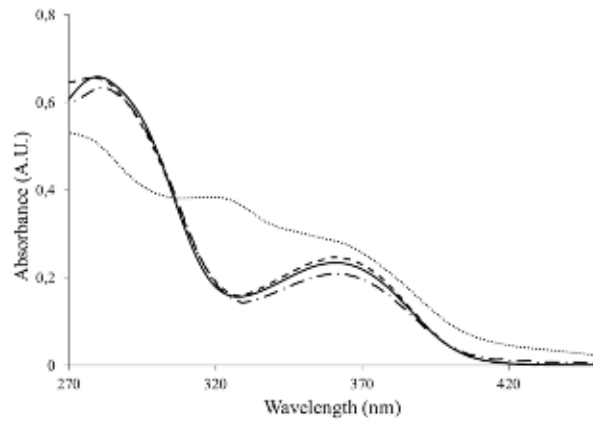


FIGURE 4.

396

397 **HIGHLIGHTS**

- 398 • Folic acid was encapsulated in amaranth protein isolate:pullulan matrices
- 399 • Electrospinning was the encapsulation technique used
- 400 • Very high encapsulation efficiency was obtained (>95%)
- 401 • Encapsulation led to enhanced folic acid thermal stability
- 402 • The biopolymer matrices also protected folic acid from UV photodegradation
- 403