



no Mundo em Transformação

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Ver trabalho

Autor

APROVADO

THERMAL STABILITY OF FOLIC ACID ENCAPSULATED IN ULTRAFINE ZEIN FIBERS PRODUCED BY ELECTROSPINNING

EVANGELHO, J. A.¹
CRIZEL, R. C.¹
Luciana Prietto¹
CHAVES, F. C.¹
MIRANDA, M. Z.²
DIAS, A. R. G.¹
ZAVAREZE, E. R.¹

¹Universidade Federal de Pelotas
²Embrapa

Categoria da apresentação
Pôster

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Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):
Folic acid is a precursor micronutrient of several enzymatic cofactors required for nucleic acid synthesis, amino acid interconversion, and DNA, RNA and protein methylation. Folate deficient diet can lead to various diseases such as neural tube defects, anemia, and cancer. In Brazil, wheat and corn enriched flours must contain more than 140 µg of folic acid per 100 g of flour. In general, large amounts of folic acid are added to compensate for losses during processing and/or storage. The objective of this work was to evaluate the thermal stability of folic acid encapsulated in zein fibers. Zein has a low thermal stability to this compound. Solutions of zein alone (3%) and zein with folic acid at 0.5, 1.0 and 1.5% (w/v) were used to stretch ultrafine fibers by electrospinning. Folic acid-containing fibers were evaluated as for regularity and morphology. The thermal stability of folic acid was assessed by differential scanning calorimetry exposed to heating at 180°C for 45 minutes and the thermal stability was assessed by high performance liquid chromatography coupled to mass spectrometry (LC-QTofMS), compared to the samples not exposed to heat exposure. The results showed that the thermal stability of folic acid was increased by the encapsulation in zein fibers with an encapsulation efficiency ranging from 82 to 92%. A reduction of 66% in non-encapsulated folic acid was observed when exposed to high temperature, while encapsulated folic acid exposed to high temperature did not show significant reduction. The increase in thermal stability of folic acid by the encapsulation in zein fibers may be due to the interaction of folic acid with the hydrophobic amino acids of zein, which hinder its oxidation at the C5-N bond. Encapsulation using ultrafine zein fibers produced by electrospinning was efficient in providing folic acid thermal stability.

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✓ Submeter trabalho para análise de Período Científico International de Alto Impacto (Revista Food Research International) * Trabalho/Resumo em INGLÊS | Submit the Abstract to the relevant editor of High-Impact Journal (to be determined by the scientific committee) * Abstract in English/Food Research International