



Zorana Mutavski¹, Milica Radan¹, Anna Stasiłowicz-Krzemień², Jelena Mudrić¹, Tanja Stević¹, Ana Alimpić Aradski³, Katarina Šavikin¹, Judyta Cielecka-Piontek², Nada Čujić Nikolić¹

¹ Institute for Medicinal Plant Research "Dr. Josif Pančić", Tadeuša Košćuška 1, Belgrade, 11000, Serbia

² Department of Pharmacognosy and Biomaterials, Faculty of Pharmacy, Poznan University of Medical Sciences, Rokietnicka 3, 60-806 Poznan, Poland

³ University of Belgrade-Faculty of Biology, Institute of Botany and Botanical Garden, "Jevremovac", Studentski trg 16, 11000 Belgrade, Serbia
e-mail: zmutavski@moebilja.rs

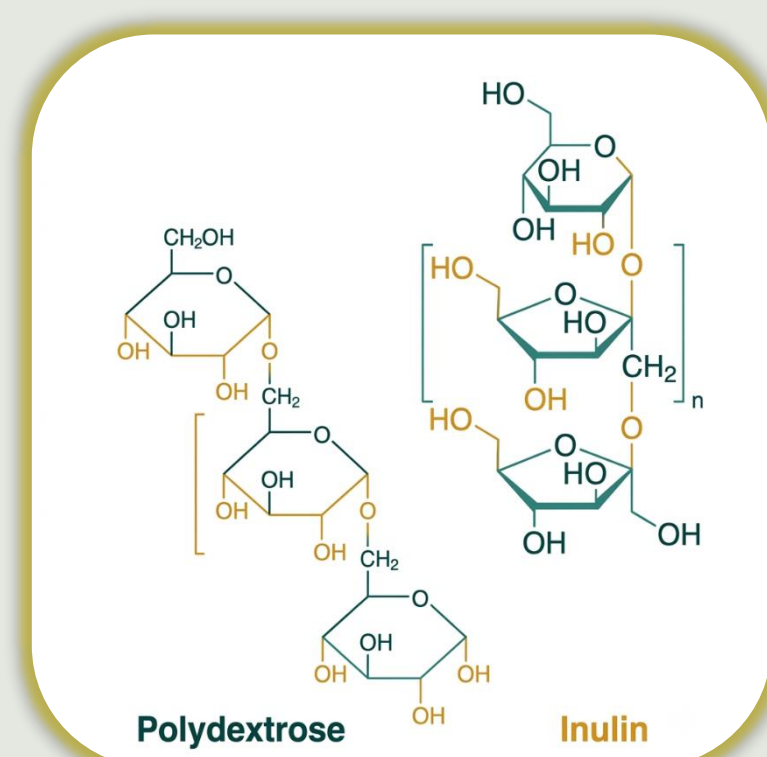
Introduction



Sambuci flos L.

Elderflowers has attracted considerable scientific and commercial interest due to its **abundance of polyphenols and flavonoids**, which confer anti-inflammatory, antimicrobial, and antioxidant properties supporting its traditional and potential **therapeutic applications** in respiratory health, atherosclerosis prevention, and diabetes management.

- Inulin and polydextrose are effective polysaccharide carriers that enhance the **stability** and **protection** of bioactive compounds.
- Together, they **provide dual functionality** by improving bioactive stability while enhancing the nutritional and functional value of the final product.

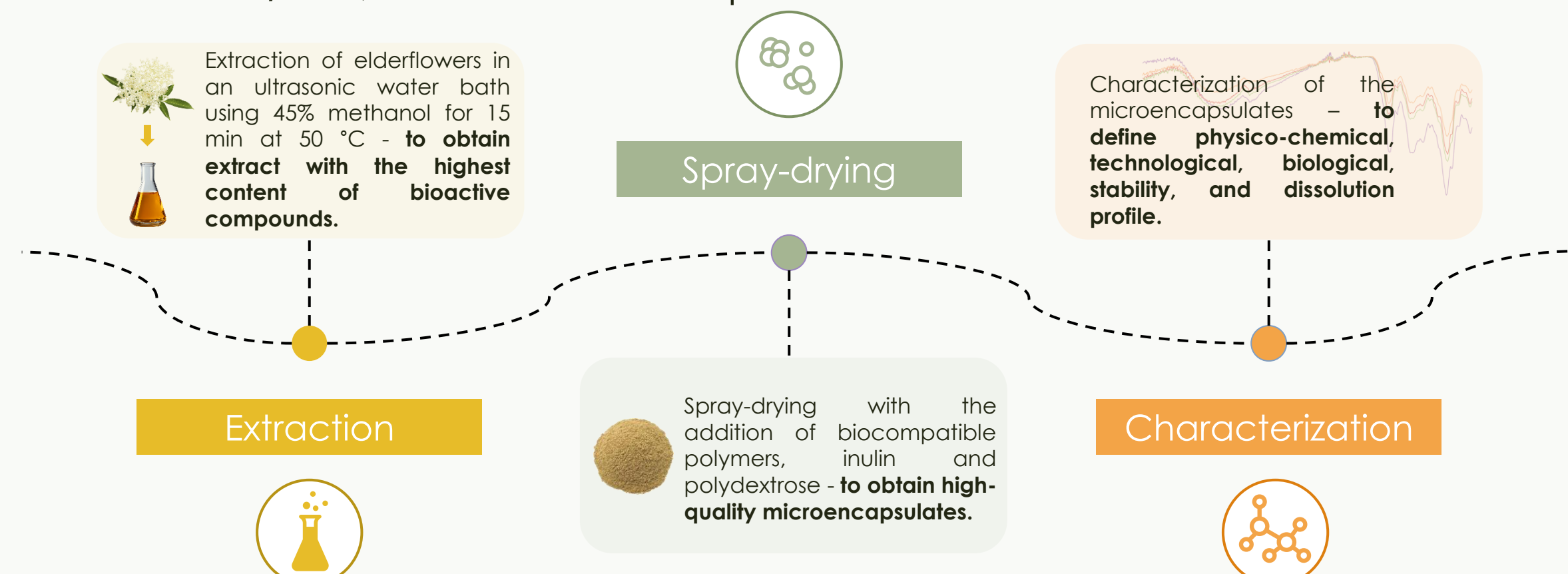


Main aim To develop high-quality **microencapsulates** of elderflower extract using inulin and polydextrose as carrier materials, providing **dual functionality** by enhancing the **stability and protection** of sensitive bioactive compounds during processing and storage, while **simultaneously improving the nutritional and functional properties** of the final product.

Methods

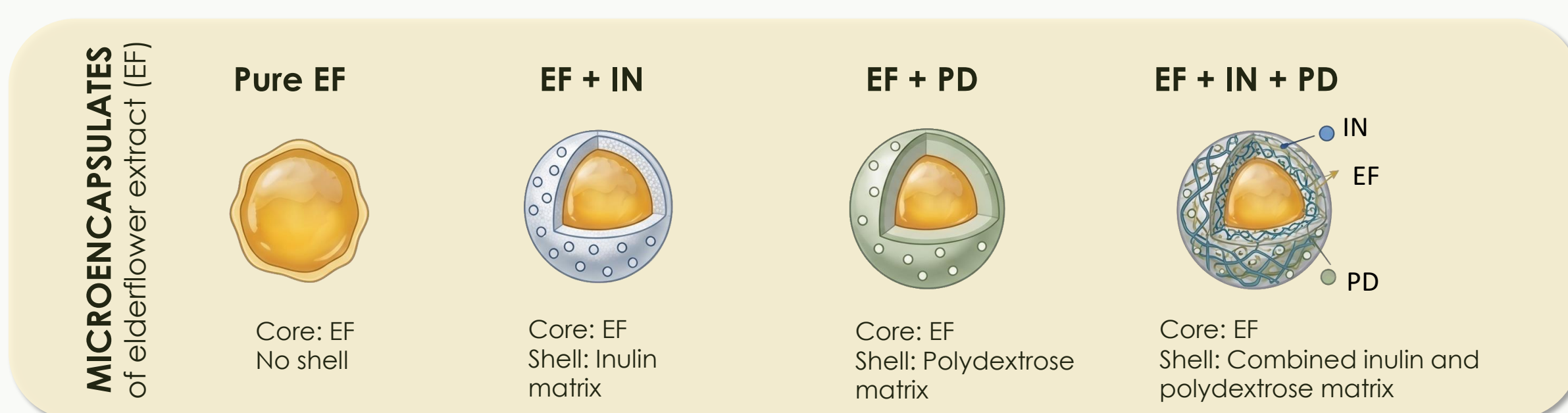
Elderflower extract (EF) was prepared using **45% methanol** in an **ultrasonic water bath** for 15 min at 50 °C. The obtained extract was subsequently utilized for the development of advanced delivery systems.

Based on **spray-drying technology**, four formulations were prepared **using inulin (IN)** and **polydextrose (PD)** as carrier materials: (1) pure elderflower extract (EF) without carrier, (2) EF with 20% IN, (3) EF with 20% PD, and (4) EF with a combination of carriers (10% IN and 10% PD). Spray drying was performed under the following operating conditions: inlet temperature 145 ± 5 °C, outlet temperature 70 ± 5 °C, drying air flow rate 75 m³/h, liquid feed rate 10.5 mL/min, and atomization pressure 3 bar.



Comprehensive characterization of the resulting microencapsulates was conducted using HPLC for phytochemical profiling and stability evaluation, while particle size distribution, Fourier-transform infrared (FTIR) spectroscopy, and differential scanning calorimetry (DSC) were employed for **physicochemical and technological characterization**.

The **antioxidant and hypoglycemic potential** of the spray-dried powders was evaluated through *in vitro* assays, whereas the release profiles of the major bioactive compounds were investigated using **dissolution testing** at pH 1.2, 4.5, and 6.8.



Results and Discussion

The **total phenolic content** (TPC) of the microencapsulated elderflower extracts ranged from 103.54 to 124.46 mg GAE/g dry extract (Table 1). **Rutin and chlorogenic acid** were identified as the predominant compounds, with rutin present at slightly higher levels (36.34–44.10 mg/g) than chlorogenic acid (31.43–38.75 mg/g). The stability study demonstrated that, **after three months** of storage at 25 °C and 40 °C, **no statistically significant changes** were observed in either TPC or the levels of individual compounds in any formulation compared with the initial values.

Table 1. Phytochemical profiling of microencapsulates

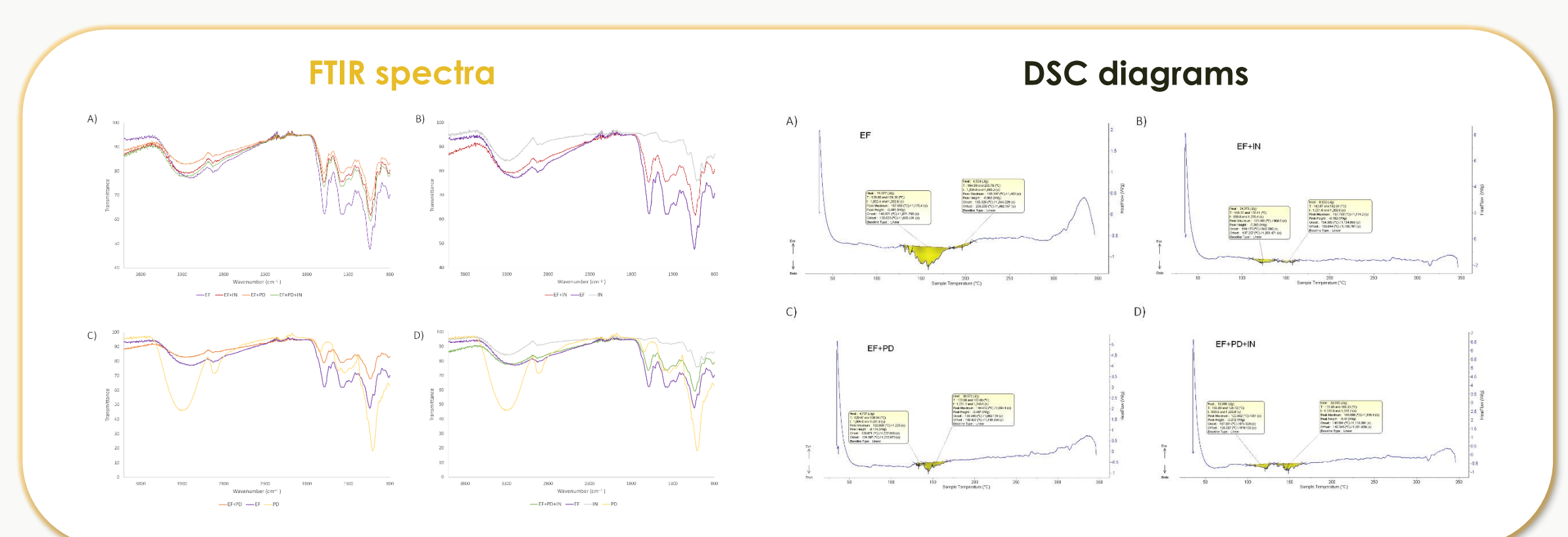
Sample	Chlorogenic acid (mg/g)	Rutin (mg/g)	TPC (mg GAE/g)
EF	38.75 ± 1.94 ^a	44.10 ± 2.71 ^a	124.46 ± 2.26 ^a
EF+IN	31.43 ± 1.51 ^b	36.34 ± 1.34 ^b	103.54 ± 5.19 ^b
EF+PD	32.11 ± 0.57 ^b	37.12 ± 1.80 ^b	107.72 ± 0.34 ^b
EF+IN+PD	31.80 ± 1.04 ^b	36.96 ± 1.02 ^b	106.36 ± 1.73 ^b

The addition of **PD markedly increased the drying yield** (60.91%) compared with the control (27.68%), while IN provided a moderate improvement (32.84%); the combined use of IN and PD also enhanced yield (50.26%), although to a lesser extent than PD alone (Table 2).

- Hydrogen bonding** between the hydroxyl groups of the carriers and phenolic compounds facilitated **efficient encapsulation** of the bioactives within the polymer matrices, thereby enhancing the **thermal stability** of the powders.

Table 2. Physical characteristics of microencapsulates

Sample	Powder Yield	Moisture content	Bulk (g/mL)	Tapped (g/mL)	Carr index (%)	Hausner ratio
EF	27.68 ± 0.87 ^d	4.55 ± 0.23 ^a	0.292 ± 0.01 ^a	0.433 ± 0.01 ^a	32.56 ± 1.25 ^b	1.48 ± 0.07 ^a
EF+IN	32.84 ± 0.71 ^c	2.61 ± 0.08 ^c	0.280 ± 0.01 ^a	0.448 ± 0.02 ^a	37.50 ± 1.24 ^a	1.60 ± 0.06 ^a
EF+PD	60.91 ± 2.09 ^a	4.54 ± 0.10 ^a	0.305 ± 0.01 ^a	0.452 ± 0.01 ^a	32.52 ± 1.31 ^b	1.48 ± 0.06 ^a
EF+IN+PD	50.26 ± 2.46 ^b	3.33 ± 0.15 ^b	0.288 ± 0.01 ^a	0.443 ± 0.02 ^a	34.99 ± 1.38 ^{ab}	1.54 ± 0.06 ^a



The highest **antioxidant capacity** was observed for pure EF and EF+IN powders, with no significant difference between them, while EF+PD and EF+IN+PD exhibited slightly higher IC₅₀ values (Table 3). All microencapsulates showed **greater inhibitory activity against α-glucosidase** than α-amylase, with the strongest α-glucosidase inhibition achieved by **formulations containing inulin**, either alone or in combination with polydextrose (Table 3).

Table 3. Biological evaluation of microencapsulates

Sample	DPPH IC ₅₀ (mg/ml)	α-glucosidase IC ₅₀ (mg/ml)	α-amylase IC ₅₀ (mg/ml)
EF	0.27 ± 0.02 ^b	4.18 ± 0.09 ^a	3.36 ± 0.74 ^{bc}
EF+IN	0.31 ± 0.02 ^b	3.66 ± 0.05 ^b	5.43 ± 0.57 ^a
EF+PD	0.42 ± 0.03 ^a	4.30 ± 0.05 ^a	2.83 ± 0.25 ^c
EF+IN+PD	0.42 ± 0.02 ^a	3.74 ± 0.06 ^b	4.64 ± 0.28 ^{ab}
Chlorogenic acid	0.011 ± 0.001 ^c	0.192 ± 0.008 ^{cd}	0.688 ± 0.010 [*]
Rutin	0.008 ± 0.000 ^c	0.114 ± 0.003 ^d	0.053 ± 0.003 [*]
Acarbose	/	0.285 ± 0.019 ^c	0.366 ± 0.018 [*]

Conclusion

Overall, the findings highlight the efficiency of inulin and polydextrose as natural carriers for the stabilization and delivery of phenolic-rich elderflower extracts, supporting their application in functional food and pharmaceutical formulations.

Acknowledgements: This research was supported by the Ministry of Science, Technological Development and Innovation of the Republic of Serbia, grant number 451-03-33/2026-03/200003.