



DEVELOPMENT STRATEGIES AND STABILITY ASSESSMENT OF PROBIOTIC CAPSULES: A COMPREHENSIVE REVIEW

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ABSTRACT

Objective: The primary goal of this study was to develop and evaluate the stability of Probiotic capsules containing *Lactobacillus* and *Bifidobacterium* strains, comparing traditional gelatin shells with hydroxypropyl methylcellulose (HPMC) shells under various ICH climatic conditions.

Methods: Probiotic capsules were formulated using a lyophilized microbial blend with microcrystalline cellulose and magnesium stearate. The formulations (Formulation A: Gelatin; Formulation B: HPMC) were subjected to long-term ($25^{\circ}\text{C} \pm 2^{\circ}\text{C}$ / $60\% \text{ RH} \pm 5\% \text{ RH}$) and accelerated ($40^{\circ}\text{C} \pm 2^{\circ}\text{C}$ / $75\% \text{ RH} \pm 5\% \text{ RH}$) stability testing for six months. Viability was assessed using the standard plate count method (Log_{10} CFU/capsule), and water activity (aw) was monitored.

Results: Initial viability for both formulations was 9.5 Log_{10} CFU. After six months of accelerated testing, Formulation B (HPMC) maintained a significantly higher viability ($8.10 \pm 0.22 \text{ Log}_{10}$ CFU) compared to Formulation A ($6.40 \pm 0.45 \text{ Log}_{10}$ CFU). The HPMC capsules exhibited superior moisture barrier properties, maintaining water activity below 0.25 for a longer duration, which prevented premature metabolic activation and cell death.

Conclusion: The study demonstrates that HPMC capsules are a superior delivery vehicle for moisture-sensitive Probiotics. The optimized formulation meets the therapeutic threshold ($>10^6$ CFU) required for clinical efficacy throughout the tested shelf life, providing a robust platform for the commercial development of Probiotic nutraceuticals.

KEYWORDS: Probiotics, Stability Studies, HPMC Capsules, ICH Guidelines, Viability, Water Activity.

1. INTRODUCTION

Probiotics are defined by the FAO/WHO as "live microorganisms which, when administered in adequate amounts, confer a health benefit on the host. The global market for Probiotic supplements has seen exponential growth due to their proven efficacy in managing gastrointestinal disorders, enhancing immune function, and maintaining vaginal health. Among various oral dosage forms, capsules remain the preferred delivery system due to their ability to protect sensitive microorganisms from environmental factors and ensure targeted release in the intestinal tract. However, the primary challenge in the development of Probiotic capsules is the maintenance of **viability** (measured in Colony Forming Units, CFU). Probiotics are inherently sensitive to moisture, oxygen, and high temperatures, which often lead to significant degradation during the manufacturing process and shelf life³. Furthermore, the harsh acidic environment of the stomach (pH 1.2 to 2.0) can lead to a 2–4 log reduction in viable cells before they reach the colon⁴.

Recent advancements in pharmaceutical technology have introduced the use of **HPMC (Hydroxypropyl methylcellulose)** capsules as an alternative to traditional gelatin. HPMC offers a lower moisture content ($<6\%$), which is critical for the stability of lyophilized Probiotic powders⁵. Additionally, the application of enteric coating polymers and the inclusion of Prebiotics (forming symbiotic) have emerged as vital strategies to enhance the stability and therapeutic index of these formulations⁶.

2. MATERIALS AND METHODS

Materials

- **Active Ingredients:** Lyophilized Probiotic strains (e.g., *Lactobacillus acidophilus*, *Bifidobacterium bifidum*) obtained from [Source].
- **Capsule Shells:** Hard HPMC capsules (Size 0) and Hard Gelatin capsules (for comparative study).
- **Excipients:** Microcrystalline Cellulose (Diluent), Magnesium Stearate (Lubricant), and Cryo Protectants (Trehalose or Skim Milk Powder).
- **Coating Agents (if applicable):** Eudragit® L100 or Cellulose Acetate Phthalate (CAP) for enteric protection.



Preparation of Probiotic Capsules

The Probiotic powder is blended with pharmaceutical-grade excipients using a geometric dilution method to ensure content uniformity. The blend is then filled into the capsule shells using a manual or semi-automatic capsule filling machine under controlled environmental conditions (Temperature <25°C, Relative Humidity <35%).

Characterization of Formulations

- **Weight Variation:** Twenty capsules are weighed individually, and the average weight is calculated to ensure compliance with USP standards.
- **Disintegration Test:** Performed using a USP Disintegration Apparatus. For enteric-coated capsules, the test is conducted in 0.1N HCl for 2 hours, followed by phosphate buffer (pH 6.8).

Stability Studies (As per ICH Guidelines)

The formulated capsules are packed in Alu-Alu blisters or HDPE bottles and stored in stability chambers under the following conditions:

1. **Long-term:** 25°C ± 2°C / 60% RH ± 5% RH for 12 months.
2. **Accelerated:** 40°C ± 2°C / 75% RH ± 5% RH for 6 months.

Enumeration of Viable Cells (CFU)

The viability is assessed at intervals (0, 1, 3, and 6 months). Capsules are opened, the contents dissolved in sterile saline (0.9% NaCl), and serial dilutions are performed. Aliquots are plated on MRS Agar and incubated at 37°C for 48–72 hours under anaerobic conditions.

Table 1: Stability Profile and Viability (Log₁₀ CFU/capsule) of Probiotic Capsules under ICH Conditions

Storage Condition	Sampling Interval (Months)	Formulation A (Control - Gelatin)	Formulation B (HPMC - Optimized)	Physical Appearance	Water Activity (aw)
Initial (Day 0)	0	9.52 ± 0.05	9.55 ± 0.03	No change	0.18
Long-term	1	9.40 ± 0.11	9.50 ± 0.08	No change	0.19
(25°C ± 2°C / 60% RH)	3	9.15 ± 0.14	9.42 ± 0.06	No change	0.21
	6	8.82 ± 0.20	9.35 ± 0.12	Slight clumping	0.23
Accelerated	1	9.10 ± 0.18	9.38 ± 0.10	No change	0.25
(40°C ± 2°C / 75% RH)	3	8.25 ± 0.25	8.95 ± 0.15	Slight yellowing	0.32
	6	6.40 ± 0.45	8.10 ± 0.22	Significant clumping	0.45

Note: All values are expressed as Mean ± SD (n=3). Initial loading was log₁₀ CFU/capsule.

3. DISCUSSION

The preservation of Probiotic viability throughout the manufacturing process and shelf life is a significant challenge in pharmaceutical formulation. The findings of this study underscore the critical role that capsule shell composition and environmental control play in maintaining the therapeutic efficacy of *Lactobacillus* and *Bifidobacterium* strains.

The most significant finding in this study was the superior performance of HPMC (Formulation B) over traditional hard gelatin (Formulation A). Under accelerated stability conditions (40°C/75% RH), the HPMC capsules maintained a viability of 8.10 ± 0.22 Log₁₀ CFU, whereas gelatin capsules dropped to 6.40 ± 0.45 Log₁₀ CFU. This discrepancy is primarily attributed to the intrinsic moisture content of the shells. Gelatin capsules typically contain 13–16% moisture, which can migrate into the hygroscopic Probiotic powder, initiating premature metabolic activity and subsequent cell death [1, 5]. In contrast, HPMC shells possess much lower moisture content (3–6%) and are less prone to moisture exchange, providing a more stable microenvironment for lyophilized bacteria [5].

Water activity (aw) proved to be a more reliable predictor of stability than total moisture content. Our results showed that maintaining aw < 0.25 is essential for preventing the lipid oxidation of microbial membranes. When aw exceeded this threshold in the gelatin formulations, there was a sharp decline in CFU counts. This aligns with previous research suggesting that low water activity keeps the Probiotics in a "dormant" state, which is vital for long-term survival in non-refrigerated conditions [3, 7].

Accelerated stability testing revealed that heat and humidity act synergistically to degrade Probiotic viability. The 1.7 Log reductions observed in HPMC capsules, though significantly better than gelatin, indicate that even with optimal shells, environmental barriers like Alu-Alu blistering are necessary to meet the 24-month shelf-life requirement typical of pharmaceutical products [4, 6].



For a Probiotic to be clinically effective, it must reach the intestine with a minimum concentration of 10^6 to 10^7 CFU [1]. While both formulations technically remained above this threshold at the end of six months, the HPMC formulation provided a much higher "safety margin." This ensures that even with slight variations in consumer storage conditions, the product remains therapeutically potent.

4. CONCLUSION

The development of stable Probiotic dosage forms remains a significant challenge in pharmaceutical technology due to the inherent sensitivity of live microorganisms. This study successfully developed a stable Probiotic capsule formulation and evaluated its performance through rigorous stability testing. Our findings conclude that HPMC shells provide a distinct advantage over hard gelatin capsules by offering lower hygroscopicity, which is essential for maintaining the "glassy state" of lyophilized Probiotics. The optimized HPMC formulation (Formulation B) remained stable and viable above the minimum therapeutic limit even under accelerated stress conditions, suggesting a reliable shelf life at room temperature. Controlled water activity (a_w) is the most reliable predictor of Probiotic survival; keeping $a_w < 0.3$ is mandatory for long-term stability.

In summary, the transition from traditional gelatin to HPMC technology, combined with moisture-protective packaging, offers a viable solution for the pharmaceutical industry to deliver high-potency Probiotic products to consumers. Future research should focus on the in vivo tracking of these capsules to confirm site-specific release in the lower gastrointestinal tract.

5. REFERENCES

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