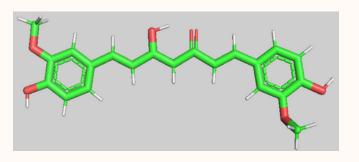
Analyzing Beta-Cyclodextrin as an effective carrier for the synergy of Curcumin and Piperine in anticancer bioactivity

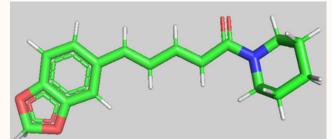
Dinh Pham Tan Dat, Nguyen Hoang Huy, Tran Thi Thu Hanh Ho Chi Minh City University of Technology (HCMUT), VNU-HCM, Ho Chi Minh City, Vietnam huy.nguyenmanucians@hcmut.edu.vn

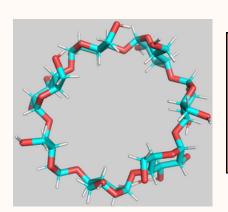


INTRODUCTION

Curcumin (CUR) and piperine (PIP) show anticancer activity but suffer low bioavailability.

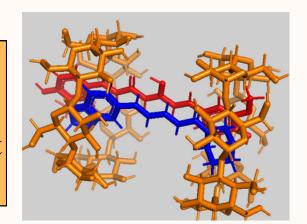






β-Cyclodextrin (β-CD) can encapsulate hydrophobic drugs to improve solubility/stability.

Aim: assess co-encapsulation of CUR+PIP in a β-CD dimer (1:1:2) and its synergy-relevant stability in water.



PROCESS

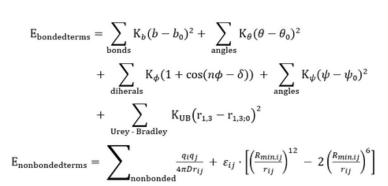
Using ORCA to find the Optimized Geometry of the Complex



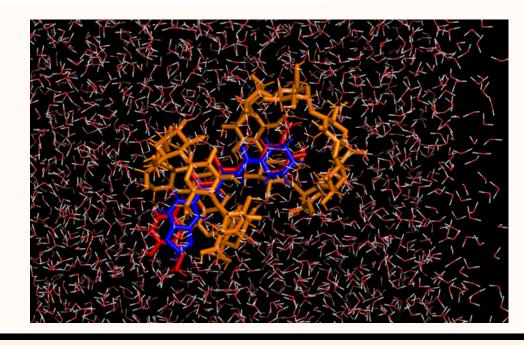
ORCA 6.0 – DFT Simulation Program



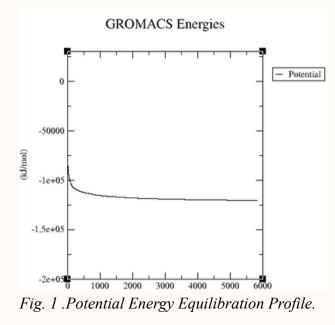
Using GROMACS sets up the suitable stimulating enviroment for Molecular Dynamics (MD)



Forcefield CHARMM36FF applied from CGenff



RESULTS AND DISCUSSIONS



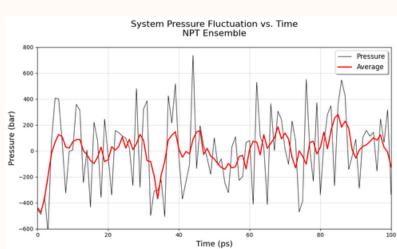


Fig. 2 . System Pressure Fluctuation vs. Time

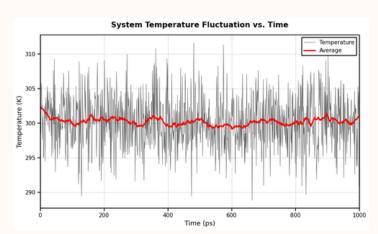
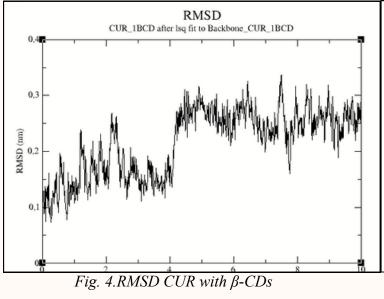
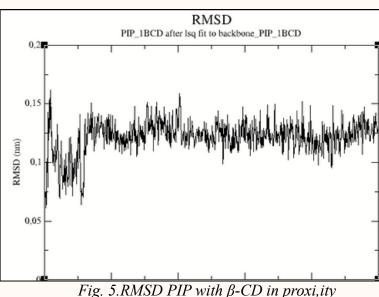


Fig. 3.System Temperature Fluctuation vs. Time

- 1. The system's potential energy is minimized successfully.
- 2. The system temperature fluctuates tightly around 300 K, indicating proper thermal equilibration.
- 3. Average pressure is around 0 bar; pre-MD preparation is as expected.





- Though the complex showed a low RMSD value, CUR's RMSD had not converged yet, while PIP's value had converged quite early
- While CUR was centered between 2 β -CD, PIP had moved toward β -CD which is near its methylenedioxyphenyl ring, which is noteworthy

CONCLUSION

- The complex shows somewhat stability, though need some changes to make CUR more stable
- More related infomation (Radius of Gyration, distance between compounds, etc) need to be taken into consideration
- PIP's behavior during MD process is unexpected and need to be tested in more experiments.

https://doi.org/10.1016/j.foodhyd.2019.01.011 https://doi.org/10.1016/j.foodhyd.2024.110958 https://sci-hub.st/10.1021/acs.jcim.5b00152