

REVIEW ON FORMULATION AND EVALUATION OF MULTIVITAMIN GUMMIES

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ABSTRACT

Gummy vitamins are chewable vitamins that have a texture and taste similar to gummy candies and come in a variety of flavors, colors, and shapes. They're one of the most popular types of vitamins. These vitamins appeal to children — as well as adults — who may not like swallowing pills. Gummy vitamins are commonly made from gelatin, corn starch, water, sugar, and added colorings. Popular flavors include lemon, raspberry, cherry, and orange. A multivitamin gummies is a medication intended to serve as a salutary supplement with vitamins, salutary minerals, and other nutritive rudiments. Multivitamin formula contain vit C, B2, Zinc, Calcium, Magnesium, Potassium. gummy vitamins are designed to be a further palatable(read sweeter) volition to regular vitamins in the expedients that people will be more inclined to take them. numerous people prefer sticky vitamins to capsules due to their gooey flavours and delicacy- suchlike taste. Dissolvable, chewable, greasepaint or sticky vitamins tend to be easier to digest. Like capsules and capsules, gummies supply the vitamins. Vitamin C and Vitamin B2(riboflavin) are the idol constituents of multivitamin gummies, both gives the antioxidant exertion, Photoprotection, crack mending, ameliorate hair growth and remedial uses on eye related conditions, migraine and exertion on healthy skin/ hair independently. Citric acid have defensive goods in the body. It's used in sticky, can kill bacteria and lower the acid in urine. Agar is extensively used as gelling, thickening, stabilizing and density controlling agent for gummies. Pure honey is a enhancing agent that makes gummies delicious to eat. Orange juice shows antioxidant exertion and gives delicious flavour to sticky.

Keywords:- Vitamin C, Riboflavin, Multivitamin, Antioxidant, Gummies, Agar, Salutary Minerals.

1. INTRODUCTION

Vitamin history really took off during the rest of the 1920s and into the '30s, as further nutrients were proved and further multivitamin- type products came available. “resoluteness,” “vigor,” and “vim” were promoted benefits. Vitamin constituents were being uprooted from food, but in the late 1930s, styles were developed to synthesize them in a lab, cutting costs and setting the stage for wider use. The result was the first set of government- patronized Recommended Dietary Allowances (RDAs) for six vitamins and two minerals. 1941 Vitamins A, B1, B2, B3, C, and D, calcium, and iron. • 1968 Vitamins E, B6, and B12, and magnesium join the list, and more are added in after times. • moment Vitamins A, B1(thiamin), B2(riboflavin), B3(niacin), B5(pantothenic acid), B6(pyridoxine,) B7(biotin), B9(folic acid), B12(cobalamin), C, D, E, K, choline, calcium, chromium, bobby , iodine, iron, magnesium, manganese, molybdenum, phosphorus, selenium, zinc, potassium, and chloride. A multivitamin is a medication intended to serve as a salutary supplement with vitamins, salutary minerals, and other nutritive rudiments. similar medications are available in the form of tablets, capsules, pastilles, maquillages, liquids, or injectable.

Gummy vitamins are designed to be a further palatable(read sweeter) volition to regular vitamins in the

expedients that people will be more inclined to take them. numerous people prefer gummy vitamins to capsules due to their gooey flavors and delicacy- suchlike taste. This is one of the reasons why they appeal to children who may else be picky eaters (6). In addition, gummy vitamins are easy to bite and can generally be taken by people who have difficulty swallowing capsules. gummy vitamins are easier on the stomach because Tablets tend to be harder to digest due to the binding agent used to hold them together, Dr. Lee explains. Dissolvable, chewable, greasepaint or sticky vitamins tend to be easier to digest. Like capsules and capsules, gummies can supply the vitamin, minerals, or sauces that might be missing from your diet. The difference is that gummies are chewable, easy to swallow, and delicious!

2. MATERIALS AND METHODS

2.1 Vitamin C- Vitamin C also known as ascorbic acid(AA) is an essential nutrient in numerous multicellular organisms, especially in humans. Ascorbic acid is a water answerable vitamin and is set up in variable amounts in fruits and vegetables and organ flesh (e.g. liver and order). Deficiency of vitamin C causes scurvy, wide connective towel weakness and capillary fragility. Among druggists, it's used as a reagent for the medication of fine chemicals, enzymatic reagent and nanomaterials. Accordingly, the discovery and quantification of ascorbic acid in food samples, products and nutraceuticals is entering inviting significance among experimenters, medical interpreters and also in the medicinal and food assiduity.

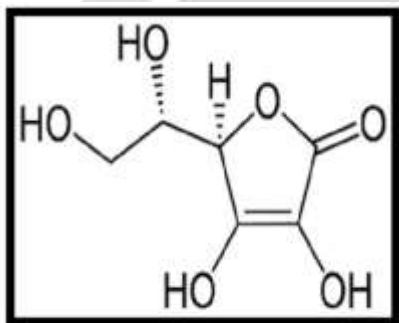


Fig-1 Structure of vit C

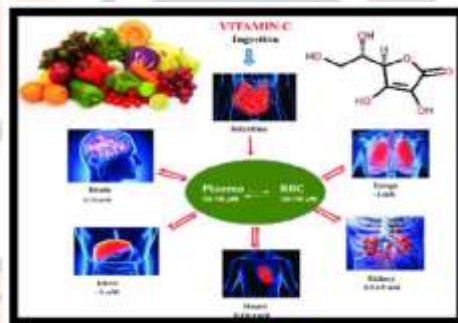


Fig-2 Sources & multinational role of Vit C

2.2 Vitamin B2 (Riboflavin)- Riboflavin is present in foods substantially (80 – 90) as style and FMN cofactors of proteins. Hydrochloric acid from the stomach readily releases the flavins that are only approximately bound to their proteins. A small chance of food flavin is bound to a histidyl- nitrogen or cysteinyl- sulfur and proteolysis results in the release of amino acid- linked 8- nascence- style which is biologically inactive.

2.3 Zinc- Zinc is a nutrient that people need to stay healthy. Zinc is set up in cells throughout the body. It helps the vulnerable system fight off overrunning bacteria and contagions. The body also needs zinc to make proteins and DNA, the inheritable material in all cells. During gestation, immaturity, and non age, the body needs zinc to grow and develop duly. Zinc also helps injuries heal and is important for proper senses of taste and smell.

2.4 Citric acid- product by face turmoil was started in 1923, while deep turmoil in 1930. Citric acid produced in 1929 was 5000 tons, which has increased to 4.0 lakhs tons by 1992. Sixty percent of citric acid produced is used in food and libation assiduity as a flavouring agent and preservative, while 10 in pharmaceutical assiduity in the form of iron citrate, about 25 of citric acid is used in chemical assiduity.

2.5 Agar-Agar- Agar and agarose forms thermo- reversible gels. Gel forming capability and solubility of agar polysaccharides calculate on relative hydrophobicity of introductory repeating unit and negotiations of the repeating units (Lahaye and Rochas, 1991). Gelatinizing and melting

temperatures are varied with chemical nature. Agar from Gelidium has melting temperature between 80- 90 °C and gelatinizing temperatures between 28- 31 °C.

2.6 Honey- Honey has been used by humans since ancient times, nearly 5500 times ago. Utmost ancient population, including the Greeks, Chinese, Egyptians, consumed honey both for nutritive points and for its medicinal properties. Honey is the only nonentity- deduced natural product, and it has nutritive, ornamental, remedial, and artificial values. Honey is reviewed as a balanced diet and inversely popular for manly and womanish in all periods.

2.7 Orange juice- Because of its antioxidant and anti-inflammatory parcels, orange juice holds the pledge of cancerchemo preventive exertion.

3. PREPARATION OF CHEMICALS & INGREDIENTS

3.1 Vit C- Counted 30 gm. vitamin c tablet and grind and crush it with the help of mortar and pestle. Maked a finegreasepaint.

3.2 Vit B2 (riboflavin)- Pure riboflavin greasepaint from the pharmaceutical laboratory.

3.3 Agar Agar gel- Making an agar gel takes just a many way. First dispersing the agar 150gm in the seasoned liquid (orange juice) and making a gel using a whisk. Also bringing the liquid to a pustule for 3 to 5 twinkles. And gel gets set.

3.4 Citric acid- Dissolving 2.0 g of citric acid monohydrate in about 10 ml of water, adulterated with water to 30 ml, and blend.

3.5 Collection of Honey- Pure honey is collected by the ethnical peoples from Ratanwadi ethnical area, Akole.

4 FORMULATION OF MULTIVITAMIN GUMMIES

4.1.1 Two idol constituents i.e. vit c and vit b2 are amalgamated and mix with sufficient quantum of water.

4.1.2 Prepared agar gel of orange flavour is mixed with pure honey for gel base.

4.1.3 The liquid vitamins and gel are mixed to each other and liquid citric acid is added to it. All constituents mixed well.

4.1.4 Putting the medication in heart shaped mould. (mould is carpeted with comestible oil painting)

4.1.5 After the freeze drying for 2 days, gummies are removed from mould, tested and packaged in suitable material.



Fig-3: Multivitamin gummies

5 USES OF GUMMIES

1. Multivitamin gummies ameliorate the texture of skin, hair and nails fluently.
2. These gummies can indeed help to ameliorate energy situations and perform day to day tasks with completeenergy.
3. Prevents acne, rich in citric acid, oranges help control acne, removes papules.
4. Controls skin ageing, fights against flights.
5. Antioxidant parcels, moisturises the skin.
6. Riboflavin prevent eye related diseases, migraine & elevated blood pressure.

7. Riboflavin is known to increase energy situations, boost functions of the vulnerable system and help maintain healthy hair, skin and nails. “Riboflavin plays a pivotal part in hair growth by cranking vitamin B6 and niacin.

5.1 Recommended Operation-

Take one gummy or as directed by healthcare professional. NOT FOR MEDICINAL USE. Don't exceed the recommended lozenge.

6 EVALUATION SCREENING OF GUMMY VITAMIN-

6.1 Vitamin C Titration

Titration is useful in quantifying the quantum of vitamin C in a result. Titrations involve quantitative addition of one reagent into another to determine the attention of one of the reagents. Acid- base titrations are veritably common in chemistry, but numerous redox responses allow quantitative analysis of results through titrations. The stopping point or end point of a titration can be observed by the colour change of an index. In this trial an Iodine result is the oxidant that will reply with vitamin C. Starch- iodine complex conformation will serve as the index, changing light grandiloquent/ brown just after a slight excess of iodine is added to a vitamin C result containing bounce. Standard results having known attention of vitamin C will be used to quantify the vitamin C in authorities.

6.2 pH of the Gummy

- 6.2.1 Blending a gummies into invariant paste.
- 6.2.2 Calibrating the pH cadence and conforming the sample temperature to room temperature before measuring the pH.
- 6.2.3 Irrigating the pH electrode with distilled water.
- 6.2.4 Immersing the electrode to the gummy paste and measuring the pH.

6.3 Texture of Gummy

- 6.3.1 Hardness- “Figure 5” Compression test using a large ball inquiry replicated squeezing of gummy between thumb and forefinger.
- 6.3.2 relating crucial textural parcels of sticky sweets through sensitive evaluation.
- 6.3.3 Using hardness parameter to establish upper and lower forbearance for product.
- 6.3.4 Firmness- “Figure 6 the most common way to measure firmness is resistance to contraction. Penetrometer is used to measuring the firmness.
- 6.3.5 Softness- The softness is contrary to stiffness that measuring by bending length. Softness may be considered as the contrary of firmness or hardness measured by consistence tests.
- 6.3.6 Springiness- Springiness is measuring, by the distance of the detected height during the alternate contraction divided by the original contraction distance.



Fig-4: Hardness tester



Fig-5: Penetrometer

6.4 Friability Testing: “Figure 7” Constantly dropping a sample of gummies over a fixed time, using a rotating barrel with a baffle. The result is examining for broken tablets, and the chance of tablet mass lost through dicing.

6.5 Sensitive Analysis

- 6.5.1 **Acceptance criteria:** Mated comparison or ranking test- The paired comparison test is simply presenting assessors with two samples, where they were asked to make a comparison between the two samples without demanding to rate the magnitude of the difference, e.g., “ are the two samples same or different? ” or “ which of these two samples is sweeter? ”
- 6.5.2 **Difference testing:** A Brace- Trio Test- is an overall difference test which will determine whether or not a sensitive difference exists between two samples. This system is particularly useful to determine whether product differences affect from a change in ingredients, processing, packaging, or storage.
- 6.5.3 **Attribute testing:** sensitive testing involves the objective evaluation of gummies by trained mortalsenses.it also involved scientific classes for testing the appearance, texture, smell and taste of a product.
- 6.5.4 **Visual examination:** Shape – Heart shaped gummies, Size –1.50 cm by range and 1.50 cm by length.

7 IN –VITRO STUDY

- 7.1.1 **Dissolution:** “Figure 8” Warming the dissolution medium i.e water to 36.5 ° to 37.5 °. Placing one lozenge unit (gummy) in the apparatus, covering the vessel and operating the apparatus at the specified rate. After 2 hours of operation in the acid medium, withdrawing an aliquot of the liquid and pacing incontinently as directed under Buffer stage.



Fig-6: Friability tester

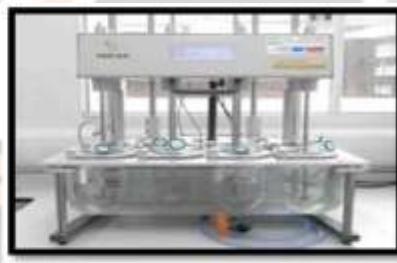


Fig-7: Basket type dissolution

- 7.1.2 **Gummy Vitamin Absorption:** Placing a gummy in glass of water and observing the time taken for the dissolving gummies.

8 CONCLUSION

Many people prefer gummy vitamins over capsules because they are easier to swallow, taste better, and do not have an unusual smell. They may make people more likely to take vitamins regularly. Vitamin C is an essential part of skin health both as a small molecular weight antioxidant and as a critical factor for collagen conflation. Vitamin C contributes to photo protection, decreases photo damage, and is demanded for acceptable crack mending. The colourful functions of vitamin C gummy, including the antioxidant exertion, confirmation of protein, tendons, ligaments and blood vessels, for repairing injuries and form scar tissue, for repairing and maintaining cartilage, bone, and teeth, and abetting in the absorption of iron, were exchanged. While Vitamin B2 is a water-answerable nutrient essential for breaking down fats and carbohydrates into simpler forms to enrich the body with a cure of energy for carrying out the colourful fleshly functions. Agar helps gel, stabilize, texturize and cake the gummies. Riboflavin specifically reliefs in susceptible system and maintains healthy skin and nails. It also plays a vital part in hair growth by cranking vitamin B6 and niacin. In addition to that, this vitamin is known for being an antioxidant that destroys radicalized cells in our body.

9. ACKNOWLEDGEMENT

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