

Article

Enhanced Transdermal Delivery of Concentrated Capsaicin from Chili Extract-Loaded Lipid Nanoparticles with Reduced Skin Irritation

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Capsaicin contents in chili extract

The high-performance liquid chromatography (HPLC) chromatograms of capsaicin and dihydrocapsaicin show the retention times of 7.315 and 9.932 min, respectively.

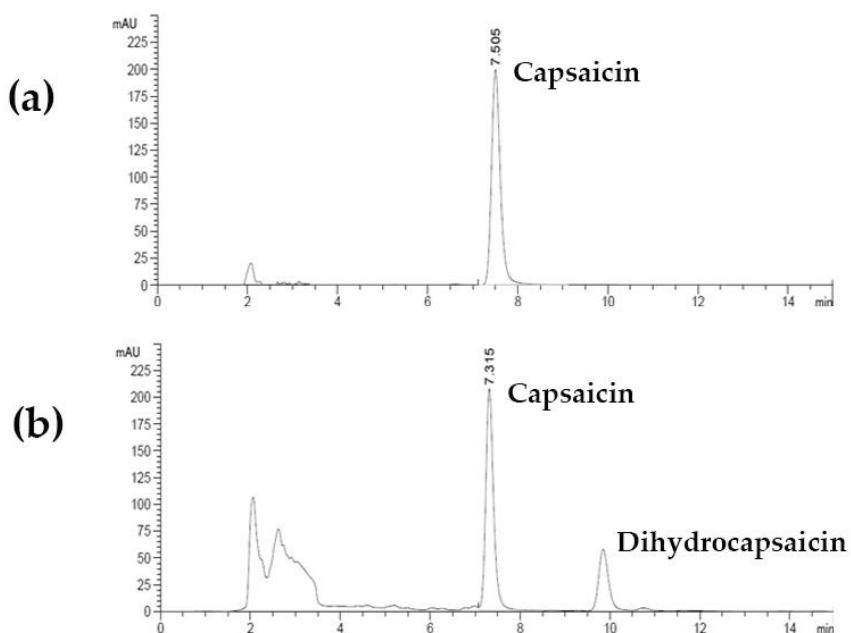


Figure S1. Representative high-performance liquid chromatography (HPLC) chromatograms of capsaicin (a) and chili extract (b).

Table S1. The solidified inner crystal patterns of each solid lipid.

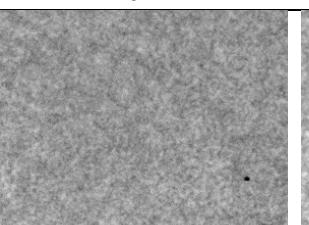
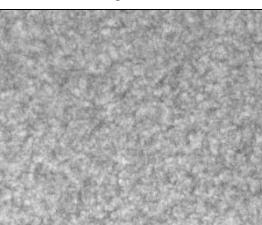
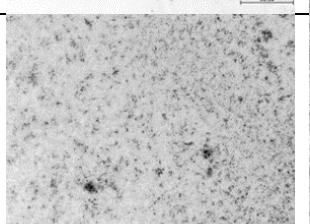
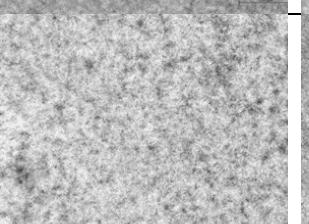
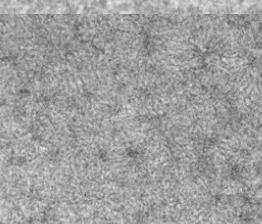
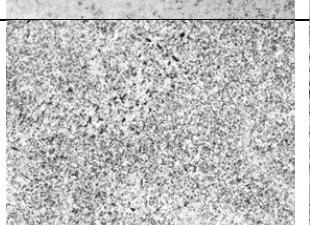
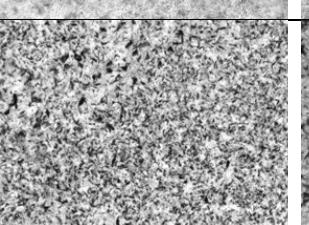
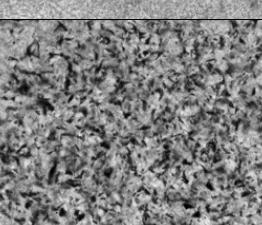
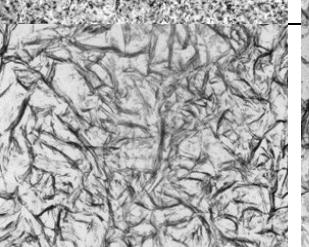
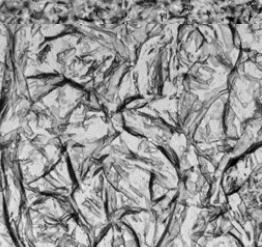
Solid Lipid	m.p. (°C)	rHLB	5X	10X	20X
Glyceryl behenate	69.74	2			
Glyceryl monostearate	55	3.8			
Stearyl alcohol	59.8	15.5			
Cetyl alcohol	49.3	15.5			

Table S2. Regression coefficient (R^2) values of the kinetic models.

Formulation	Zero-order	First-order	Higuchi
Capsaicin	0.9952	0.9201	0.9754
Chili extract	0.9918	0.8893	0.9786
SLN chili	0.9952	0.8459	0.9818
NLC chili	0.9941	0.8346	0.9841