



An advanced technique using an electronic taste-sensing system to evaluate the bitterness of orally disintegrating films and the evaluation of model films



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ABSTRACT

Taste detection systems using electronic sensors are needed in the field of pharmaceutical design. The aim of this study was to propose an advanced technique using a taste-sensing system to evaluate the bitterness of an orally disintegrating film (ODF) samples. In this system, a solid film sample is kept in the test medium with stirring, and the sensor output is recorded. Model films were prepared using a solution-casting method with a water-soluble polymer such as pullulan, HPMC, HPC or PVP as film formers, and donepezil hydrochloride and quinine hydrochloride as model bitter-tasting active pharmaceutical ingredients (APIs). The results showed that this advanced techniques could detect the emergence of bitterness along the time course. Increasing the amount of donepezil hydrochloride increased the sensor output. The sensor output was suppressed at the very early stage of the test, and then increased. Both the film thickness and the use of additives markedly affected the delay of the sensor output. The profile of the sensor output was accurately related to the release of APIs. It was concluded that this advanced technique could detect the onset of bitterness during the initial stage of ODF administration.

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1. Introduction

One of the most important issues for orally disintegrating pharmaceuticals is their palatability in the oral cavity. Orally disintegrating pharmaceuticals must disintegrate rapidly when placed in the mouth, without drinking or chewing (Ghosh and Pfister, 2005). Owing to their thinness and flexibility, orally disintegrating films (ODFs) are expected to have better palatability in the oral cavity than orally disintegrating tablets (ODTs). ODF forms of pharmaceuticals are being developed for geriatric, pediatric and dysphagic patients who find it difficult to swallow the usual solid dosage forms such as tablets or capsules (Dixit and Puthli, 2009).

It has been pointed out that the bitterness of ODTs is locally much greater than with conventional tablets, because ODTs disintegrate in the mouth (Tokuyama et al., 2009; Hashimoto

et al., 2007). For the same reason, ODFs must be scrutinized more closely for palatability. Several researchers (Mahesh et al., 2010; Cilurzo et al., 2011) have performed tests to evaluate the bitterness and taste-masking efficiencies of ODFs. However, these tests were performed, in vivo, using responses in healthy human volunteers.

Electronic taste-sensing systems have already been utilized in pharmaceutical research and development (Miyana et al., 2002a; Woertz et al., 2011), and are important in designing pharmaceutical formulations (Uchida et al., 2000, 2003). Using a taste-sensing system (electronic tongue), evaluation of ODTs can be performed without human volunteers and with greater simplicity, safety and rapidity (Lorenz et al., 2009). In the case of ODTs, the bitterness should be traced from the beginning of administration along the whole time-course of disintegration in the oral cavity. However, the conventional method using electronic taste-sensing systems that the eluates of ODTs first be collected from a beaker and then filtrated (Hashimoto et al., 2007; Yoshida et al., 2015; Uchida et al., 2014; Haraguchi et al., 2013). Cilurzo et al. used an electronic taste sensor to select the most suitable taste-masking agents for ODFs. They tested the solutions constituted by APIs and the taste masking agents, and then analyzed the solutions

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