As consumers increasingly turn to natural supplements to combat ageing, address malnutrition or just feel better about managing their hectic lifestyles, the manufacture and sale of herbal and natural health products has become a fast-growing global business. The worldwide nutrition industry grew 8.4% in 2003 to reach sales of $182 billion. Supplement sales rose to 5.9%, contributing $60 billion to the total. According to research by Nutrition Business Journal, the largest markets are the United States ($20 billion), followed by Europe ($15 billion) and Japan ($10 billion).

1 Traditional Chinese medicines (TCMs) are playing an increasingly important role in the development of the alternative pharmacopoeia. Yet, to appeal to the modern, Western consumer, cutting-edge formulation technology must be combined with ancient Eastern herbalism. This article describes how formulated coated tablets can make TCMs more palatable.
Case #1: Improved Herb-Blend Weight Loss Formulation

In the development of TCM tablets, there is always a conflict between disintegration time and tablet hardness. The challenge becomes even more complex when there is little room in the formulation for specialty excipients. The manufacturer of a common TCM product indicated for weight loss supplied the herbal blend to the market as a capsule, but wanted to produce a film-coated tablet that was more acceptable to the consumer. The formula contained a mixture of 22.5% spray-dried extract and 67.5% crude herb powder, which left only 10% of the formulation for excipients. The initial tablet formulation developed by the manufacturer had a long disintegration time and unacceptable hardness. The multifunctional excipient, Starch 1500 (Colorcon), was selected as an excipient to improve disintegration time as well as hardness, and a manufacturing process of high shear granulation was used. The product formulation is shown in Table I.

First, the active blend and starch excipient were mixed together in the granulator bowl for 3 minutes at an impeller speed of 500 rpm. A sucrose binder solution was prepared at 20% in deionized water. While the granulation binder was added, the impeller speed was increased to 800 rpm and the chopper speed was set at 1500 rpm. The granulation mix time was 2 minutes.

The resulting granules were dried in an oven to a target moisture content of 4% and the dried granules were passed through a 16-mesh sieve. Magnesium stearate was blended with the sized granules and the content of 4% and the dried granules were passed through a 16-mesh sieve. Magnesium stearate was blended with the sized granules and the impeller speed was set at 800 rpm and 1500 rpm. The granulation mix time was 2 minutes.

Case #2: Improving a Herb-Blend Sore Throat Lozenge

The challenge facing the client manufacturer for this study was to formulate a robust herb-blend lozenge product indicated for sore throat by direct compression from a hard-to-compress herb. In addition to core hardness, the lozenge needed to have a good taste and a pleasant mouth-feel to the consumer; in this instance, a creamy texture was desired. Taste and palatability are critical to patient compliance; drugs that have a bitter taste often lead to consumer rejection of the product in favour of a more desirable one. Acceptance and compliance can be improved by using a film-coating that is sweetened, flavoured, or at least masks the taste of the active ingredients and gives a neutral reaction on the tongue without affecting the disintegration and dissolution profile. Film coating of the tablet was also needed for moisture protection and to give a more elegant appearance. To do this, Starch 1500 was incorporated into the formulation, which provided lubrication and enhanced both the flow and the binding functionality needed for direct-compression manufacturing.
The herbal product consisted of spray-dried tengtea powdered extract at a concentration of 14%. The active ingredient could not be processed by wet granulation because it became very sticky when exposed to water. To avoid a solvent granulation process, a formulation for direct compression was developed (Table III).

The direct compression manufacturing process was started by blending together the active powder and the starch excipient for approximately 5 minutes in a groove form mixer. Maltodextrin and lactose were added and blended for an additional 5 minutes, then the aspartame, silica, magnesium stearate and lemon flavour were added and mixed for an additional 5 minutes. Tablets were produced on a Rimek Mini Press–II using 11 mm shallow concave tooling at a compression force of 15 kN. Tablets were then coated with Opadry II (Colorcon), a custom-formulated, dry-blend system consisting of a combination of polymers and polysaccharides for aqueous film coating.

The resulting tablets had very low friability (excessively breakable), which is an important feature of a lozenge-type product (Table IV). Final film-coating gave a smooth, high-gloss, uniform appearance to the tablets and provided moisture protection of the active ingredients. Gloss is usually associated with smoothness, so the tablet appeared to be easier to ingest. The combination of maltodextrin and Starch 1500 provided the desired consistency and texture for a pleasant mouth-feel for the consumer.

Formulation Assistance
Colorcon, a global company that develops, manufactures and supplies specialty chemicals, excipients and advanced coating systems for pharmaceutical dosage forms, has provided technical assistance to companies that develop solid oral dosage TCM formulations. From a technical service facility in Shanghai, China, and similar technical facilities around the globe that work with ingredients used in traditional Chinese medicines, Colorcon has helped manufacturers to evaluate their older core formulations, improve them and develop new formulations that can be made into film-coated tablets that are less objectionable and more identifiable to the consumer. Colorcon has provided advice on what excipient ingredients could be used, as well as how various active ingredients can affect outcomes in tablet formulations — such as friability, disintegration time, hardness, moisture problems and compressibility. Coated tablets are often favourably compared with capsules because it is less expensive to manufacture tablets than capsules, and tablets are perceived to be more palatable and easier to swallow than capsules.

Film-coating has proven to be a fast and inexpensive method of enhancing a tablet while providing other benefits, which include the following:
- odour/taste masking
- the dosage form is easier to swallow
- heightened safety through better product identification
- improved product appearance
- reduced throat irritation
- reduced manufacturing costs.

Conclusion
As stated previously, the major advantages of using film-coated tablets for TCM nutritional supplements include masking unpleasant tastes and odours, reduced throat irritation, improved safety through better product identification, better product appearance and acceptance, and reduced manufacturing costs. With technical assistance, manufacturers have been able to evaluate their core nutritional medicines and improve them by developing new formulations that can quickly, easily and inexpensively be made into film-coated tablets, effectively integrating their “traditional science” into the fast-growing nutritional supplement marketplace.

Reference