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HIGHLIGHTS

Cosmetic bigels were prepared with an olive oil organogel and a LM pectin hydrogel Organogelators were a mixture of monoglycerides of fatty acids and fatty alcohols An increase of organogel fraction gives more consistent and structured materials Complex modulus is a function of organogel/hydrogel ratio and of their properties An empirical model was proposed to relate bigel rheology to single phases properties

1	A rheological and microstructural characterisation of						
2	bigels for cosmetic and pharmaceutical uses						
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26 ABSTRACT

Bigels are biphasic systems formed by water-based hydrogels and oil-based organogels, 27 28 mainly studied, in the last few years, for pharmaceutical and cosmetic application 29 focused on the controlled delivery of both lipophilic and hydrophilic active agents. The rheological properties of bigels depend on both the amount and the rheological 30 characteristics of single structured phases. Moreover, it can be expected that, at large 31 32 fractions of one of the starting gels, systems more complex than oil-in-water or waterin-oil can be obtained, yielding bicontinuous or matrix-in-matrix arrangement. Model 33 bigels were investigated from a microstructural (i.e. microscopy and electrical 34 conductivity tests) and rheological point of view. The hydrogel was prepared by using a 35 low-methoxyl pectin whereas the organogel was prepared by using olive oil and, as 36 gelator, a mixture of glyceryl stearate and policosanol. Model bigels were obtained by 37 increasing the amount of organogel mixed with the hydrogel, and microstructural 38 39 characterisation evidenced an organogel-in-hydrogel behaviour for all investigated samples, even though at the highest organogel content a more complex structure seems 40 to arise. A semi-empirical model, based on theoretical equations developed for 41 suspensions of elastic spheres in elastic media, was proposed to relate bigel rheological 42 properties to single phase properties and fractions. 43

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Keywords: bigel, organogel, hydrogel, cosmetics, rheology, olive oil

46 1. INTRODUCTION

Bigels are biphasic systems, with enhanced mechanical and controlled delivery properties, very interesting for food, but also very promising for cosmetics and pharmaceutical uses. The main characteristic, with respect to other multiphase systems (such as emulsions, emulgels, or filled gels), is that both phases (internal and external one) are semisolid in nature [1-3]. In fact, they are mainly produced by mixing, at high shear rates, an organogel and a hydrogel leading to the development of complex matrices [2, 4-7].

In the case of topical use in cosmetic/pharmaceutical field, organogels are commonly considered oily and not easy to be removed after application, even though they are interesting for their ability to dissolve lipophilic agents. In contrast, hydrogels have high market worth due to their patient compliance nature such as non-oily, cooling effect and capability to be washed with water, but they can be used only as carriers of hydrophilic components [8, 9].

Owing to their nature, bigels have the features of both gels, for example, the 60 improvement of hydration of the stratum corneum, the moisturising effect and good 61 62 spreadability, emollient properties and water washability upon application to the skin, the ability to deliver both hydrophilic and lipophilic agents [2, 5, 6, 10]. The 63 contemporary use of two gel systems in bigels can give a synergetic effect such as 64 65 improvement of drug permeation due to the existence of both water phase and oil phase [7]. Since bigels have the combined characteristics and advantages of organogels and 66 hydrogels, they may, possibly, be used as a topical drug delivery carrier on the skin in 67 pharmaceutical and cosmetic industries [5, 6, 11]. Moreover, owing to the structuration 68

of both phases of which they are composed, bigels do not display separation of the two phases on storage at room-temperature for the duration of up to 6-12 months [7]. As known, gels are stabilised by ensnarement of the mobile phases through a 3-D network, and showing this microstructure in both phases, bigels are made of an extra-fine dispersion of a phase into the other [3, 4, 7]. Bigel systems may have some disadvantages, like they are not thermo-reversible as they may become destabilised at high temperatures [7].

On the basis of the mutual disposition of organogel and hydrogel, bigels can be dividedinto three categories:

- i. Organogel in hydrogel system (O/W)
- 79 ii. Hydrogel in organogel system (W/O)
- 80 iii. Bi-continuous system

The first category of bigels includes the systems in which the oil phase is dispersed 81 within the aqueous phase and these systems are, probably, the most investigated in the 82 literature, where the hydrogel was prepared by using different kind of hydrogelators 83 such as starch, sodium alginate, sodium carboxy methyl cellulose [12], guar gum [7], 84 hydroxypropyl-methylcellulose [13], gelatin [1, 8], gelatin-agar mixture [1] or water 85 soluble synthetic polymers (e.g. polyvinyl alcohol and polyvinyl pyrrolidone) [2]. In the 86 same way different organogels were used as dispersed structured phase: Behera et al. [2, 87 12] used sunflower oil and Span 40 (Sorbitan Monopalmitate), the group of Singh [1, 7] 88 investigated a sorbitan monostearate-sesame oil based organogel. Ibrahim et al. [13] 89 90 proposed organogels based on soya-bean oil as a solvent and span 60, cetyl alcohol or lecithin-pluronic as organogelators, mixed with other surfactants, and Sagiri et al. [8] 91

92 and Wakhet et al. [3] prepared organogels based on soya-bean oil as a solvent and93 stearic acid as organogelator.

Bigels were characterised with different techniques aiming at investigating the material
microstructure and the mutual position of the structured phases. Rheological methods
were used by Behera et al. [2, 12], Singh et al. [7], Satapathy et al. [1]. Additional
techniques were also used such as fluorescence microscope [12], confocal laser
scanning microscope [7], compound optical microscopy [13], bright-field microscopy
[1, 3, 8], XRD, FTIR and DSC [8].

As far as hydrogel-in-organogel biphasic systems are concerned, a lower number of works is available. Patel et al. [14] reported the characterisation of bigels made by mixing fumed silica-sunflower oil organogel and polysaccharides (locust bean gumcarrageenan) based hydrogel at different oil-water ratios. The bigel was studied with confocal microscopy to understand the distribution of organic and aqueous phases, and a discontinuous distribution of water phase in the oil phase was found.

Finally, Lupi et al. [15] investigated bigels produced by mixing a cosmetic formulation (oil in water) for skin care with increasing fractions of monoglycerides of fatty acids/olive oil organogels. NMR-self diffusion analysis, contrast phase microscopy and electric conductivity confirmed that a complex matrix-in-matrix structure was present at the highest fractions of added organogel.

111 Therefore, it seems evident that oil in water bigels at constant phase ratio are more 112 common, whereas less data are available on the effects of increasing the organogel 113 fraction and on potential transitions occurring in O/W systems with increasing 114 organogel content.

Starting from this point, the aim of the present work is the investigation of model O/W bigels for potential cosmetic or pharmaceutical applications based on the controlled delivery of hydrophilic/lipophilic active agents. These systems were prepared with different phases ratios to understand their rheological properties and the relationship between their mechanical characteristics with single phase properties.

Bigels were made with an organogel based on extra virgin olive oil and a mixture of 120 policosanol (a fatty alcohol mixture) and glyceryl monostearate (a monoglyceride of 121 fatty acids) as the organogelators. Different amounts of organogels were added to a low 122 methoxyl (LM) pectin hydrogel, and a rheological and microstructural analysis was 123 carried out (Small amplitude oscillation tests, Steady State Flow Curve Tests, Electric 124 conductivity tests, contrast phase microscopy). It was chosen to design new model 125 bigels starting from ingredients as much natural as possible (for example pectin as 126 127 hydrophilic gelling agent [16, 17], and olive oil [18, 19] as lipophilic solvent), obviously chosen among those admitted for topical applications. In fact, the increasing 128 129 demand for clean label excipients [20] should be taken into account when designing new formulations. In this framework, biopolymers currently used in the food field to 130 stabilise biphasic systems could be promising candidates in cosmetic/pharmaceutical 131 132 field too [20].

133

134 2. MATERIALS AND METHODS

Bigels were produced by preparing, separately, the hydrogel and the organogel, and mixing them with a mechanical (rotor-stator) homogeniser at room temperature. 137 Samples with different organogel/hydrogel ratios were prepared and their properties138 investigated.

139

140 2.1 Organogel and Hydrogel materials

The organogels were prepared with an extra virgin olive oil (EVO), kindly supplied by Gabro (Italy), as the solvent, policosanol from rice bran wax (P) as the first organogelator [21, 22], glyceryl stearate (GS), as the second organogelator/emulsifier and tocopherol as an antioxidant. All the ingredients were supplied by A.C.E.F. (Italy).

145 Firstly, organogels were produced by adding tocopherol in the extra virgin olive oil to prevent oxidation (the ratio tocopherol/olive oil was kept constant and equal to $6.15 \cdot 10^{-4}$ 146 (w/w) according to a preliminary optimisation, data not shown), and then heating the oil 147 148 in a water bath thermostated by a plate heater (VELP Scientific, Italy) up to 85°C. Afterwards, the gelators (i.e. P and GS in ratio 1:1) in the proper amount were added to 149 the hot oil, and the system was continuously stirred with a laboratory stirrer (RW 20, 150 151 IKA-Werke, Germany) at approximately 200 rpm. On complete melting of organogelator, mixing was continued for 5 minutes. Finally, it was slowly cooled from 152 153 85 to 25°C in a thermostatic water bath (F25, Julabo, USA) and maintained at 25°C for 154 the time necessary to reach thermal equilibrium. Organogels were prepared by using 25% (w/w) (sample OM1) and 50% (w/w) (sample OM2) of organogelator mixture. 155

The hydrogel was prepared by using a LM pectin (Degree of Methoxylation 30.5%, Galacturonic Acid content 89.9% and Molecular Weight 60.2 kDa) kindly supplied by Silva Extracts S.r.l. (Italy), glycerine (Sigma Aldrich, Italy), citrate buffer solution with pH equal to 4.2 ± 0.1 [23] (constituted of distilled water, citric acid, and tribasic sodium 160 citrate, Carlo Erba, Italy), sodium chloride and calcium chloride dihydrate (Carlo Erba,161 Italy).

The buffer solution was prepared by mixing 0.85 g tribasic sodium citrate and 0.715 g citric acid into 500 ml of distilled water (magnetic stirrer, Velp Scientific, Italy). Then, 2.9 g NaCl (corresponding to a final 0.1 M concentration) were added to the buffer (for the electrical conductivity tests) and finally 0.0176 g calcium chloride dihydrate were dissolved in the system to give gelation of LM pectin *via* calcium bridges between carboxyl groups of the biopolymer, according to the well-known egg box model [23, 24].

The hydrogel was prepared by mixing pectin within buffer solution. In order to achieve the best dissolution of pectin powder, preventing aggregate formation, pectin was initially mixed with glycerine and then the buffer solution was slowly added into the mixture at room temperature (25°C), while stirring at 500 rpm for 2 minutes with an Ultra Turrax homogeniser (UT T50, IKA-Werke, Germany). The composition of hydrogel used for all the prepared bigels was fixed: in particular, it was made of 95% (w/w) of aqueous solution, 1.25% (w/w) of pectin, the rest being glycerine.

176

177 **2.2 Bigels**

All bigels (batches of 200 g) were prepared by slowly incorporating the organogel into the hydrogel at room temperature (approximately 25°C) while stirring at 1200 rpm for 8-12 minutes with an Ultra Turrax homogeniser (T50, IKA-Werke, Germany). Mixing time was progressively increased, according to the increasing consistency of the systems with higher amounts of organogel during the first part of the homogenisation processes. Bigels were stored at 4°C for 24 hours, and afterward the tests were carried
out.

Table 1 reports the composition of all bigels. Samples BG1-BG4 were prepared with an organogel (OM1) prepared with an equal mass fraction of gelators (i.e. 12.5% of each gelator), the rest being olive oil, and the hydrogel previously described ('AP', aqueous phase, within the text). Whereas, sample BG5 was produced with an oil phase (organogel OM2) prepared with an amount of organogelators doubled with respect to BG2, but maintaining the same organogel/hydrogel ratio used in BG2.

191 **2.3 Rheological characterisation**

192 **2.3.1 Organogel and Hydrogel**

The organogels and the hydrogel were investigated with a controlled stress rheometer 193 194 (DSR 500, Rheometric Scientific, USA) equipped with a parallel plate geometry (diameter 40 mm, gap 1.0±0.2 mm for organogels and 2.0±0.2 mm for hydrogel) and a 195 Peltier system acting under the lower plate (±0.1 °C). Frequency sweep tests, at 25°C, in 196 197 linear viscoelastic conditions, were performed by increasing frequency from 0.1 Hz up 198 to 10 Hz. In the case of organogels, with the aim of controlling the thermal history of 199 the sample, a temperature ramp test at constant frequency of 1 Hz was previously 200 carried out from 85°C down to 25°C in the linear viscoelastic regime and, after a rest 201 period of 100 s, the frequency sweep test was carried out. Preliminary stress sweep tests were carried out at different temperatures from the preparation temperature, 85 °C, 202 down to 25°C, almost every 10 °C to examine the potential changes in linear 203 viscoelastic region, as a function of temperature. 204

205 **2.3.2 Bigels**

Bigels were examined with the stress controlled DSR 500 equipped with a parallel plate geometry (diameter 40 mm, gap of 2.0 ± 0.2 mm). Preliminary stress sweep tests at different temperatures were performed in order to evaluate the linear viscoelastic regime and the potential changes with increasing temperature.

Dynamic temperature ramp tests (time cure tests) were, then, performed by heating the sample from 10 °C up to 70 °C at 1°C/min, always ensuring the linear viscoelastic conditions by modifying the applied stress with the temperature during the test according to the results obtained in the preliminary stress sweep tests.

Frequency sweep tests at 25°C in linear conditions at frequencies ranging between 0.1
Hz and 10 Hz were carried out.

Finally bigel characterisation was completed performing flow curve tests at 25°C in controlled stress conditions increasing the stress from 0.1 Pa up to 20 Pa. With the aim of guaranteeing steady state conditions, a maximum measurement time of 900 s was allowed for each point; to reduce the total test time, a "steady state sensing option" (RS Orchestrator software, Rheometric Scientific) was adopted. Steady state was considered to be reached when differences in transient measured viscosity values were lower than 2%, as already adopted for other complex materials [25].

Frequency sweep tests and flow curve tests were repeated three times on independently prepared samples, whereas temperature ramp tests were repeated twice. All data are shown in terms of mean values and standard deviations.

During all the rheological tests performed on water-based systems (i.e. hydrogels and bigels), and especially in temperature ramp tests where high temperature of analysis

were used, water loss was prevented by covering the sample rim with a low viscositysilicon oil (viscosity 30 mPa·s, Sigma Aldrich, Germany)

Samples were repeated at least twice, and data are given as the average values of the
results deduced from their characterisation. Data fitting was carried out with Table
Curve 2D Software (Jandel Scientific, USA).

233

234 2.4 Microscopy Tests

235 The microstructure of bigels in terms of mutual disposition of phases, and the particle-236 size distribution (PSD), were investigated with an optical microscopy analysis. The micrographs were obtained using a phase contrast microscopy (MX5300H, MEIJI, 237 Japan) equipped with phase contrast objective 40X. Among the investigated samples, 238 BG3 was analysed also with a polarised light microscopy filter. Micrographs were taken 239 both on undiluted samples (to better investigate the microstructure of bigels), and on 240 samples diluted with distilled water (1:10, volume fraction) and mildly stirred to break 241 aggregates. Dilution was necessary to make micrographs easier to be examined in order 242 243 to evaluate PSD. All samples were poured onto a glass slide inside a cover-imaging chamber (Sigma Aldrich, Germany) on which a cover slide was put. 244

An image database software was used to measure the different sizes of particles (dhs image database, Germany) by greyscale detection of micrographs taken on diluted samples. The software measures the number based surface equivalent diameter, being the diameter equal to diameter of a sphere with same surface area as particle. According to a lognormal model used to fit experimental data, particles average dimension was

evaluated as the mean particle size \overline{d} , and the polydispersity by the standard deviation of the distribution σ [26].

252

253 **2.5 Electrical conductivity analysis**

The disposition of gels within the bigels structure (O/W or W/O or Bi-continuous) was also investigated by performing electrical conductivity analysis, as already done by Lupi et al. in previous works on similar materials [15, 27]. In fact, all samples were prepared with NaCl, which is able to conduct electricity in an aqueous phase, even if it is structured as a gel. The electrical conductivity was measured at 100 Hz on parallel cupper plates (26x30 mm, gap 1 mm) with an LCR meter (Wayne Kerr, B905A, UK).

260

261 **3. RESULTS AND DISCUSSION**

262 **3.1 Rheological characterisation of organogels and hydrogel**

In order to investigate the effects of each phase on bigel properties, samples OM1 and AP were studied. The results are displayed, in Fig. 1, in terms of complex modulus, $G^*(a)$ and phase angle, δ , (b) as a function of frequency.

It can be seen that both samples exhibit a typical gel behaviour; nevertheless, OM1 results to be much stronger than AP, which shows the typical characteristics of a weak gel, being complex modulus a function of frequency [14, 28]. Moreover, AP possesses G^* values much lower than those observed for organogels, whereas the phase angle values are larger than those measured for the organogels at the same temperature. Therefore, the aqueous phase adopted for bigel production is weaker and less structuredthan the oil phase.

273

274 **3.2 Rheological characterisation of bigels**

The hydrogel above described was used as the structured aqueous phase of all bigels whereas two different gelled phases (i.e. OM1 and OM2) were used: it is worth to remember that OM1 was the gelled oil phase used for bigels BG1-BG4, obtained by varying the organogel/hydrogel ratio according to data reported in Table 1. OM2 was used in sample BG5 with the same oleogel/hydrogel ratio used for preparing BG2.

Complex modulus and phase angle at 1 Hz, from frequency sweep tests, of BG1-BG4 bigels are compared in Fig. 2 to data obtained for AP and OM1. The complex modulus is presented in terms of G^*_r , the dimensionless ratio between complex modulus of each sample at 1 Hz divided by the complex modulus of the hydrogel at 1 Hz.

It can be seen that the rheological characteristics of bigels are strongly influenced by the organogel fraction and the increase in complex modulus with organogel fraction is not linear; also the decrease of phase angle as a function of organogel fraction is non-linear. Therefore, an increase of the organogel content, in these bigels, leads to an increase of both the consistency of the material and the structuration degree, as evidenced by the analysis of complex modulus and phase angle.

This increase in solid character of bigels, with organogel content, was already observed in the literature [7] where stress relaxation tests, conducted with a mechanical tester, were used to investigate the behaviour of samples based on guar gum hydrogels and sorbitan monostearate organogels. It was found that increasing the organogel fraction stiffer materials were produced. Moreover, if a simpler system is considered, i.e. a nondiluted suspension, which could, with some effort, approach the rheological behaviour of this kind of bigels, it is recognised that the increase of the particles volume fraction corresponds to an increase of the elastic modulus of the system as well. Therefore, the behaviour of oil-in-water bigels, from this point of view, could be expected [29].

299

300 3.3 Thermal Stability

A potential cosmetic application of investigated bigels imposes also the study of their 301 long-term stability. To assess the stability of biphasic systems, literature methods were 302 frequently based on accelerated procedures with the aim of reducing the time over 303 which the tests are performed [30] and, amongst the potential methods, ageing tests at 304 305 high temperature, usually 40 °C, for a constant period of time, are probably the most 306 used [31]. In recent times, rheology based methods were suggested as potential alternative to traditional procedures, and it seems that dynamic temperature ramp tests 307 308 (time cure test) can be considered as effective methods to imitate the accelerated destabilisation of cosmetic bigels [15]. Consequently, time cure tests were carried out 309 on bigels (BG1-BG4) in linear viscoelastic conditions and the results are shown in Fig. 310 3 (a and b). An initial region, where complex modulus is almost constant, can be 311 observed at low temperature. After a critical temperature, a relatively sharp decrease, 312 which can be considered as a beginning of destabilisation of the system, can be 313 observed. In a similar way, phase angle (Fig. 3b) is approximately constant at low 314 temperature and then increases, with increasing temperature, evidencing a continuous 315

reduction in solid-like component. At high temperature, after a peak, a slight reduction
is observed for all samples except for BG4 where the peak temperature corresponds to
the final test value.

The observed behaviour can be probably ascribed to the structural breakup of the bigels because of the melting of the gelled phases (organogel and hydrogel) with increasing temperature [15, 23], in fact both organogels and hydrogels melt at high temperature (the exact values depend on gelator amount).

As approximate criterion, the melting point of the system can be considered as the temperature correspondent to the phase angle value of 45°, indicating the crossover between dynamic moduli (T_{cross}) and, therefore, the transition between a prevalent solidlike behaviour and a prevalent liquid-like one.

All T_{cross} values are reported in Table 1; among samples produced with the same organogelator/oil ratio, the most stable one is BG4, produced with the highest fraction of organogel. On the other hand, for sample BG5 a crossover temperature was not found in the investigated range, suggesting a greater stability of this system, probably because of the increased content of organogelators used in the oil phase.

Figure 4 shows the time cure tests of BG2 and BG5 in terms of G^* and phase angle as a function of temperature: it can be seen that the increase in the organogelator fraction yields an increases of G^* and a reduction in phase angle suggesting that a more consistent and more structured material is obtained. Moreover, phase angle of BG5 is always lower than 45° evidencing the absence of a moduli crossover and, therefore, of a melting point within the investigated range. This behaviour can be ascribed to the increased organogelator amount: as already said, the melting point of these gels depends

on gelator amount and therefore it can be expected that it increases with increasing itsconcentration.

341

342 **3.4 Flow curve tests**

343 All bigels showed a similar flow behaviour: at the lowest values of the applied stress, a constant "linear creep region" (defined in this way by Barnes [32]), or zero-shear 344 345 viscosity η_0 is found (see Figure S1 in supplementary material). Increasing stress, it was possible to measure the beginning of the narrow area between the linear creep region 346 347 and the non-linear one, just in samples produced with the lowest amount of organogel (BG1-BG2). For the other samples slippage phenomena arose, limiting the measurable 348 stress-zone in the range 0.1-10 Pa. Zero-shear viscosity is a material property of the 349 system obtained in asymptotic kinematic conditions [25, 33]: it is independent of the 350 applied deformation history and, as a consequence, can be used as a parameter for the 351 352 characterisation of the investigated systems. It was calculated as the average viscosity 353 value within the linear creep region of the flow curves [25].

It can be seen (Tab.1) that zero-shear viscosity (and therefore material consistency) 354 increases with the organogelator amount in the oil phase (from BG1 to BG4 sample), 355 this confirms small amplitude oscillation tests, as already discussed. In a similar way 356 357 sample BG5, containing the same organogel amount of BG2 with a larger organogelator fractions, evidences a value of η_0 larger than that of BG2. These results are in 358 agreement with data obtained from small amplitude oscillation tests confirming the 359 360 previous discussions on the effects of organogel and organogelator amounts on bigel behaviour. 361

362

363 3.5 Electric conductivity

With the aim of verifying the mutual disposition of organogel and hydrogel, and to 364 further investigate the microstructure of the bigel, electric conductivity is a key issue. In 365 fact, the phenomenon of phase inversion, the sudden interchange of dispersed and 366 continuous phases of an emulsion, is experienced in the production, mixing, processing, 367 368 and handling of emulsions. Upon inversion of emulsions, a sudden change in the electrical conductance of emulsion occurs [34]. The electrical conductivities (κ) of the 369 370 pure phases (organogel and hydrogel) and bigels were measured, and the ratio of the 371 value of κ for each bigel to the value of κ_0 , the electric conductivity of the pure hydrogel, is shown in Tab.1. 372

Electric conductivity of pure organogel was found to be approximately zero (5.88.10⁻⁷ 373 374 S/m), whereas for pure hydrogel κ_0 was 0.0147 S/m. Reported data clearly evidences a relevant decrease of conductivity caused by the increased addition of the natural electric 375 376 insulant inside the hydrogel. When an oil phase is added to the system, no matter its 377 rheological characteristics, the electric conduction of the final material is, obviously, reduced [15]. This consideration allows the investigated bigels to be considered as 378 organogel-in-hydrogel systems, in fact a phase inversion should lead to the electric 379 isolation of the system, being the hydrogel (conductor) confined in the organogelled 380 insulant matrix. On the other hand, no clear information on a potential more complex 381 behaviour (for example a bicontinuous structure) can be obtained from these data and, 382 therefore, a microscopy study was carried out. 383

385 3.6 Microscopy tests and Particle-Size Distribution (PSD)

The micrographs for all samples showed the presence of organogel particles suspended within a continuous matrix of hydrogel, which confirms the formation of organogel-inhydrogel type of bigels (Fig. 5 for samples BG1-BG5).

Nevertheless, for the sample with highest organogel content (BG4), a more complex structure, with some interconnections among organogel particles, seems to arise, even though it seems that an organogel-in-hydrogel structure can be still observed. The increasing complexity of bigels with the increase of oil phase is already highlighted by the micrograph obtained with polarised light microscopy, which shows the microstructure of sample BG3 evidencing an interconnection of particles, sometimes stretched, and also the presence of air bubbles delimited by thicker boundaries.

The particle-size distribution parameters, mean diameter ' \overline{d} ' and standard deviation ' σ ', 396 397 for each bigels evaluated 24 hours after the preparation, are reported in Tab.1. As already specified, PSD was evaluated starting from the diluted sample, and it is worth 398 noticing that pictures shown in Fig. 5 are referred to undiluted samples. Organogels 399 particles are smaller in samples containing lower proportions of the oil phase. There 400 401 was an increase in the particles size with an increase in the proportion of the organogel, 402 which is in accordance with the literature [4]. Standard deviation, which represents polydispersity of particles, also showed similar trend: this experimental evidence is 403 probably attributable to the procedure adopted for bigel formation. When systems were 404 405 produced with a larger amount of organogel, mixing time was increased in order to obtain a homogeneous material, nevertheless, owing to the increased consistency of the 406 407 starting material (because of the larger addition of organogel) more difficulties in homogenisation and particle reduction were observed [23]. A comparison between the
PSD parameters for samples BG2 and BG5 indicates that, by increasing the total
amount of organogelator in the oil phase, particle size distribution does not change.
Moreover, the micrographs of both samples shown in Fig. 5 seem to confirm this trend.

412

413 **3.7 Rheological modelling of bigels**

The behaviour of bigels was only recently investigated in the literature, therefore, so far, 414 415 no specific model was proposed to relate rheological properties of these materials to the 416 characteristics of the single phases. On the other hand, bigels can be considered, from a rheological point of view, as composite materials (or composite gels) having properties 417 depending on the fraction of dispersed particles and on the relation between the 418 viscoelastic properties of particles and of continuous phase [35-39]. Different models 419 420 were proposed in the literature to describe the rheological behaviour of similar systems trying to take into account the most significant phenomena (shape and deformability of 421 fillers, particle distribution, etc.). The shear modulus of a concentrated solution of 422 423 elastic spheres in an elastic medium was calculated by van der Poel [40] and the proposed equation was, afterwards, simplified to give an explicit equation where the 424 composite gel modulus depends on the ratio of shear moduli of dispersed particles and 425 matrix, M, and on volume fraction of filler, ϕ [39]. According to this simplified model, 426 for an incompressible matrix having a Poisson coefficient equal to 0.5, the 427 dimensionless complex modulus, i.e the ratio between the complex modulus of the 428 composite gel (G^*) and the complex modulus of the continuous phase (G^*_c), could be 429 430 described by the following equation [39]

431
$$G_r^* = \frac{G^*}{G_c^*} = \frac{1 + \frac{3}{2}H\phi}{1 - H\phi}$$
(1)

432 where

433
$$H = \frac{3(M-1)}{3M+3.5}$$
(2)

$$M = \frac{G_d^*}{G_c^*} \tag{3}$$

435 being G_d^* the complex modulus of the dispersed phase. A similar model was also 436 proposed by Palierne [35, 38] for concentrated suspensions of spherical rigid particles, 437 with H given by:

438
$$H = \frac{2(M-1)}{2M+3}$$
(4)

439 Eq. 1 was used to describe the complex modulus, at 1 Hz, of investigated bigels. 440 Parameter *H* was computed according to both Eq. 2 and Eq. 4 without finding any 441 numerical difference and volume fraction ϕ was computed as:

442
$$\phi = \frac{m_{og}}{m_{og} + m_{hyd}} \cdot \frac{\rho_{og}}{\rho_{hyd}}$$
(5)

443 m_{og} is the mass of organogel, ρ_{og} the density (980 kg/m³ at room temperature, data not 444 shown), m_{hyd} the mass of the hydrogel and ρ_{hyd} the density (approximately 1000 kg/m³ 445 at room temperature).

The computed values of dimensionless modulus are compared to experimental ones inFig. 2, it can be seen that the model underestimates the modulus and the difference

increases with filler content. This result is not so unexpected and it is also in agreement with some literature findings [39]. In fact, it seems that this model fails at high volume fractions [35, 39], moreover it was proposed for elastic undeformable spherical particles with unimodal distribution. The materials investigated in the present work are more complex than this "ideal" system, therefore, with the aim of describing in a simple way their behaviour, an empirical fitting model was proposed, modifying Eq. 1 and introducing the "deviation" from the ideal behaviour in two fitting parameters α and β :

455
$$G_r^* = \frac{G^*}{G_c^*} = \frac{1 + \frac{3}{2}\alpha H\phi}{1 - \beta H\phi} = \frac{1 + a \cdot \phi}{1 - b \cdot \phi}$$
(6)

The application of Eq. 6 to the experimental results gave the following values of parameters *a* and *b*: $a=17.0\pm0.9$ (-), $b=1.627\pm0.001$ (-), and therefore a=11.3 and $\beta\approx b$ because $G_d^* \gg G_c^*$ and *H* is approximately equal to the unity. The model fits quite well the experimental data, as confirmed by the curve plotted in Fig. 2.

Organogel was considered as a dispersed phase and hydrogel as a continuous phase 460 taking into account both microscopic and conductivity techniques. It is worth reminding 461 that the above equation, due to empirical fitting, is only valid within the investigated 462 range of experimental conditions, i.e. $0 \le \phi \le 0.601$. The model cannot be applied for the 463 464 extreme point $\phi=1$. The model can be considered as an interesting empirical equation to predict the rheological behaviour of the considered system, within the investigated 465 conditions, without performing other experimental investigations (that, in turn, would 466 be necessary only if the raw materials would be changed). Obviously a deeper 467 investigation of the relation between the model and the rheological properties of the 468 pure gels could be useful to take into account better the effects of changes in single 469

phases, as a function of the amount of gelator, and the complex structure of bigels: in
this way, maybe, the current fitting parameters could be replaced by coefficients related
to the bigel morphology and structure.

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474 **4. CONCLUSIONS**

Bigels, i.e. two phase systems where both phase are structured, were produced with an
organogel, containing glyceryl stearate (GS) and/or policosanol (P), and a low-methoxyl
(LM) pectin-based hydrogel by changing the ratio between the phases and increasing
the organogel (or the organogelator) content.

A preliminary rheological study of single phases was carried out to characterise the 479 bigel components. Organogels based on mixture of GS and P evidenced a behaviour 480 481 intermediate between those of "pure" organogels but much closer to that of P organogels, in terms of both moduli, suggesting that policosanol is more effective in 482 organogelation than GS, whereas a typical weak gel behaviour was found to 483 484 characterise the hydrogel rheology. Rheological methods, microscopic studies and 485 conductivity measurements were performed to analyse the characteristics of the bigels 486 under investigation. Time cure tests showed that bigels containing higher fractions of 487 organogel or higher fraction of organogelators in the oil phase, were thermally more stable owing to characteristics of the organogel that is more thermally stable with 488 respect to the adopted pectin gel. 489

490 Microscopy studies and electrical conductivity determination confirmed the 491 development of organogel-in-hydrogel morphology for the bigels, even if a more

492 complex structure seems arising for the highest fractions of organogels added to the493 hydrogel.

494 Furthermore, the relationship between bigel rheological properties and single phases 495 characteristics was investigated. So far, in the literature, mainly emulsion gels or filled gels were studied testing the validity of theoretical models often based on diluted 496 dispersion of single non deformable spheres or proposing empirical models. On the 497 498 contrary, in the present work, both phases are characterised by a viscoelastic behaviour which affects the final bigel rheology. The experimental oscillatory data were, 499 500 preliminary, fitted by theoretical models which underestimate the experimental behaviour, probably owing to deviation of the present system from the discussed 501 simplifying hypotheses. Then, a semi empirical model was proposed by modifying the 502 503 theoretical ones and introducing the deviation from "ideal" behaviour in two fitting 504 parameters.

The empirical model showed a quite good agreement with experimental data and 505 506 evidenced a clear dependence of bigels characteristics on the organogel fraction. According to the obtained results, it seems that the investigated systems are promising 507 508 for cosmetic or pharmaceutical applications, where the topical delivery of active agents 509 could be controlled by the structuration of phases. In fact, even if it seems that there is 510 still a limited knowledge in the rheological and microstructural investigation of bigels in general, being the number of papers discussing this topic already small, it is worthy 511 512 noticing that the majority of contributes available in the literature about biphasic structured matrices is focused on their use for controlling the topical delivery of active 513 514 agents. In the light of this, a future analysis of the release of drugs or active agents throughout the matrix in relation with its rheological properties, and the diffusional 515

phenomena involved in this process has to be carried out: from this point of view, this 516 work represent a first step in understanding bigels potentiality. In addition, a more 517 518 detailed rheological model could be useful to better describe the relationship between macroscopic properties and single phases behaviour, and consequently, a further 519 520 investigation about the rheological behaviour of gels with different structure levels could be necessary to improve the current knowledge on this topic. Finally, organogel-521 in-hydrogel systems are currently much more investigated with respect to inversed 522 systems, and, as a consequence, a future analysis could involve also hydrogel-in-523 organogel bigels for different applications and for the delivery of both lipophilic and 524 525 hydrophilic active agents, or also a mixture of them.

5. AKNOWLEDGMENTS

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532 TABLES CAPTIONS

534	Table 1	Composition and main characteristics of bigels. T_{cross} is the temperature
535		at which a crossover between dynamic moduli occurs in a time cure test.
536		\bar{d} and σ are PSD parameters. 'n.d.' means that the parameter was not
537		determined for the specific sample

539 FIGURES CAPTIONS

- Fig. 1 Frequency sweep tests at 25°C for samples OM1 and AP. Complex modulus, G^* (a) and phase angle, δ (b) are shown.
- Fig. 2 Complex modulus, G^* , and phase angle, δ , at 1 Hz for bigels as a function of organogel fraction (pure samples are AP and OM1 respectively).
- Fig. 3 Time cure test in linear conditions for bigels in term of complex modulus (a) and
 phase angle (b) versus temperature. Dotted lines are models, symbols are experimental
 values.
- 547 Fig. 4 Comparison between time cure tests for samples BG2 and BG5
- 548 Fig. 5 Contrast phase microphotographs for samples BG1-BG5: sample BG3 is shown
- 549 with both contrast phase microscopy (BG3 cfm) and polarised phase microscopy
- 550 (BG3 plm). Reference bar corresponds to 5 μ m

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Ingredients and properties	BG1 (%w/w)	BG2 (%w/w)	BG3 (%w/w)	BG4 (%w/w)	BG5 (%w/w)
Olive Oil	7.5	15	30	45	10
Р	1.25	2.5	5	7.5	5
GS	1.25	2.5	5	7.5	5
Pectin	1.125	1	0.75	0.5	1
Glycerin	3.375	3	2.25	1.5	3
Buffer solution	85.5	76	57	38	76
Organogelators/oil ratio	0.333	0.333	0.333	0.333	1.0
Oil phase/aqueous phase	10:90	20:80	40:60	60:40	20:80
$T_{cross}(^{\circ}C)$	33.0±0.2	34.5±0.1	48.3±0.2	51.5±0.3	-
d̄ (μm)	1.37±0.01	1.51±0.06	1.74±0.06	1.81±0.09	1.4±0.2
σ(μm)	0.34±0.01	0.39±0.06	0.81±0.07	0.82±0.03	0.4±0.2
η_{0} (Pa·s)	$(3.4\pm0.2)\cdot10^2$	$(7\pm0.4)\cdot10^2$	$(2.2\pm0.3)\cdot10^4$	$(5\pm1)\cdot10^5$	$(10.1\pm0.5)\cdot10^3$
<i>к/</i> к ₀ (-)	0.25	0.19	0.076	0.038	n.d.

Table 1

A rheological and microstructural characterisation of bigels for cosmetic and pharmaceutical uses

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Fig. S1: Flow curve tests for bigels