

Supplementary Information

**Spray-drying encapsulation of the live biotherapeutic candidate *Akkermansia muciniphila* DSM 22959 to survive aerobic storage**

Joana Cristina Barbosa<sup>1</sup>, Diana Almeida<sup>1</sup>, Daniela Machado<sup>1\*</sup>, Sérgio Sousa<sup>1</sup>, Ana Cristina Freitas<sup>1†</sup>, José Carlos Andrade<sup>2</sup>, Ana Maria Gomes<sup>1</sup>

<sup>1</sup> Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Rua Diogo Botelho 1327, 4169-005 Porto, Portugal; <sup>2</sup> TOXRUN – Toxicology Research Unit, University Institute of Health Sciences, CESPU, CRL, 4585-116 Gandra, Portugal

\*corresponding author: Daniela Machado, Universidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Rua Diogo Botelho 1327, 4169-005 Porto, Portugal

E-mail address: [dmachado@ucp.pt](mailto:dmachado@ucp.pt)

Table S1. Viability of spray dried *Akkermansia muciniphila* DSM 22959 under aerobic storage conditions. The CFU counts correspond to three different matrices – SM: 10% skim milk; WPC: 10% whey protein concentrate (80 %); WPI: 10% whey protein isolate (90%); processed using 4 different combinations of inlet and outlet temperatures, as described. The resulting powders were aerobically stored, under controlled humidity, at 4 and 22 °C, over a period of 28 days. Results are expressed in CFU/g ± standard deviation, unless stated otherwise; the CFU concentration initially inoculated is also indicated, as well as the concentration after the spray drying technique (corresponding to Day 0). BDL = Below Detection Limit.

Conditions	Initial (CFU/ml)	4 °C					22 °C				
		Day 0	7	14	21	28	7	14	21	28	
SM (10 %)											
#1	$1.35 \pm 0.25 \times 10^8$	$3.23 \pm 0.34 \times 10^7$	$1.58 \pm 0.41 \times 10^7$	$1.90 \pm 0.40 \times 10^7$	$1.17 \pm 0.43 \times 10^7$	$1.87 \pm 0.34 \times 10^7$	$1.07 \pm 0.11 \times 10^7$	$2.90 \pm 0.65 \times 10^6$	$1.08 \pm 0.23 \times 10^6$	$7.83 \pm 1.86 \times 10^5$	
#2		$1.20 \pm 0.22 \times 10^8$	$5.30 \pm 1.41 \times 10^7$	$5.58 \pm 1.60 \times 10^7$	$5.72 \pm 1.07 \times 10^7$	$4.82 \pm 1.16 \times 10^7$	$1.85 \pm 0.28 \times 10^7$	$1.33 \pm 0.49 \times 10^7$	$1.40 \pm 0.75 \times 10^6$	$1.17 \pm 0.25 \times 10^6$	
#3		$1.10 \pm 0.20 \times 10^8$	$3.40 \pm 1.09 \times 10^7$	$4.15 \pm 0.47 \times 10^7$	$3.98 \pm 0.96 \times 10^7$	$4.53 \pm 0.85 \times 10^7$	$1.52 \pm 0.27 \times 10^7$	$4.05 \pm 1.57 \times 10^6$	$1.90 \pm 0.66 \times 10^6$	$1.12 \pm 0.46 \times 10^6$	
#4		$3.83 \pm 0.33 \times 10^7$	$1.17 \pm 0.21 \times 10^7$	$1.08 \pm 0.28 \times 10^7$	$1.25 \pm 0.35 \times 10^7$	$1.08 \pm 0.34 \times 10^7$	$2.88 \pm 0.59 \times 10^6$	$1.45 \pm 0.46 \times 10^6$	$4.85 \pm 3.88 \times 10^5$	$4.25 \pm 0.82 \times 10^5$	
WPC (10 %)											
#1	$1.16 \pm 0.11 \times 10^9$	$2.00 \pm 0.30 \times 10^7$	$7.67 \pm 0.75 \times 10^6$	$1.70 \pm 0.62 \times 10^6$	$3.32 \pm 1.52 \times 10^6$	$1.38 \pm 0.53 \times 10^6$	$6.33 \pm 1.25 \times 10^5$	BDL	BDL	BDL	
#2		$2.40 \pm 1.02 \times 10^7$	$1.88 \pm 0.30 \times 10^7$	$1.22 \pm 0.66 \times 10^7$	$1.43 \pm 0.48 \times 10^7$	$9.33 \pm 2.52 \times 10^6$	$3.33 \pm 1.89 \times 10^6$	BDL	BDL	BDL	

#3		$3.83 \pm 1.03$ $\times 10^7$	$8.00 \pm 3.58$ $\times 10^6$	BDL	BDL	BDL	$5.33 \pm 3.40$ $\times 10^5$	BDL	BDL	BDL
#4		$9.70 \pm 0.00$ $\times 10^6$	$2.67 \pm 0.94$ $\times 10^6$	BDL	BDL	BDL	$7.00 \pm 4.24$ $\times 10^5$	BDL	BDL	BDL
WPI (10 %)										
#1		$4.10 \pm 0.71$ $\times 10^6$	$2.55 \pm 0.68$ $\times 10^6$	$9.33 \pm 3.40$ x $10^5$	$4.80 \pm 1.60$ x $10^5$	$2.37 \pm 0.85$ x $10^5$	$2.67 \pm 1.11$ $\times 10^5$	BDL	BDL	BDL
#2	$5.57 \pm 0.50$ x	$1.47 \pm 0.33$ $\times 10^7$	$7.97 \pm 4.89$ $\times 10^6$	$2.72 \pm 0.32$ x $10^6$	$1.03 \pm 0.64$ x $10^6$	$2.25 \pm 0.77$ x $10^6$	$8.60 \pm 1.74$ $\times 10^5$	BDL	BDL	BDL
#3	$10^8$	$1.33 \pm 0.47$ $\times 10^7$	$1.03 \pm 0.62$ $\times 10^7$	$1.92 \pm 0.56$ x $10^6$	$1.83 \pm 0.51$ x $10^6$	$1.80 \pm 0.34$ x $10^6$	$9.80 \pm 4.83$ $\times 10^5$	$2.55 \pm 0.87$ x $10^5$	$1.83 \pm 0.57$ x $10^5$	$1.03 \pm 0.39$ x $10^5$
#4		$3.80 \pm 0.59$ $\times 10^6$	$1.92 \pm 0.47$ $\times 10^6$	$1.15 \pm 0.27$ x $10^6$	$4.52 \pm 0.69$ x $10^5$	$4.65 \pm 0.73$ x $10^5$	$2.04 \pm 0.39$ $\times 10^5$	$2.13 \pm 0.65$ x $10^4$	$3.44 \pm 1.04$ x $10^4$	BDL

Table S2. Resistance to simulated GIT conditions of skim milk-incorporated, spray dried *Akkermansia muciniphila* DSM 22959 (SM). The samples were aerobically stored, at 4 °C, for 60 days. The survivability to GIT conditions was evaluated every 2 weeks, following a standard protocol, as described [1], and CFU counts were evaluated every hour, with t = 0 corresponding to the *A. muciniphila* concentration at the beginning of the simulated GIT conditions; t = 2 to the end of the gastric phase; and t = 5, to the end of the intestinal phase.

Timepoints (h)	SM (CFU/g)				
	1	14	28	45	60
0	3.52 ± 0.00 x 10 <sup>8</sup>	6.73 ± 0.20 x 10 <sup>7</sup>	4.69 ± 0.97 x 10 <sup>7</sup>	2.75 ± 0.45 x 10 <sup>7</sup>	2.60 ± 0.24 x 10 <sup>7</sup>
1	9.11 ± 3.71 x 10 <sup>7</sup>	1.62 ± 0.21 x 10 <sup>8</sup>	4.55 ± 0.55 x 10 <sup>7</sup>	2.07 ± 1.28 x 10 <sup>7</sup>	2.62 ± 1.39 x 10 <sup>7</sup>
2	1.30 ± 0.23 x 10 <sup>8</sup>	1.58 ± 0.51 x 10 <sup>8</sup>	3.63 ± 0.77 x 10 <sup>7</sup>	2.43 ± 0.37 x 10 <sup>7</sup>	2.42 ± 0.69 x 10 <sup>7</sup>
3	7.16 ± 1.90 x 10 <sup>7</sup>	4.17 ± 0.43 x 10 <sup>7</sup>	4.08 ± 0.95 x 10 <sup>7</sup>	3.27 ± 1.04 x 10 <sup>7</sup>	2.71 ± 0.74 x 10 <sup>7</sup>
4	5.50 ± 0.74 x 10 <sup>7</sup>	1.43 ± 1.59 x 10 <sup>7</sup>	4.61 ± 1.75 x 10 <sup>7</sup>	2.49 ± 0.34 x 10 <sup>7</sup>	3.06 ± 1.61 x 10 <sup>7</sup>
5	1.00 ± 0.31 x 10 <sup>8</sup>	4.54 ± 0.16 x 10 <sup>7</sup>	5.15 ± 1.66 x 10 <sup>7</sup>	2.28 ± 1.15 x 10 <sup>7</sup>	3.19 ± 1.22 x 10 <sup>7</sup>

## References

- [1] Minekus, M.; Alminger, M.; Alvito, P.; Ballance, S.; Bohn, T.; Bourlieu, C.; Carrière, F.; Boutrou, R.; Corredig, M.; Dupont, D.; et al. A Standardised Static in Vitro Digestion Method Suitable for Food – an International Consensus. *Food & Function* 2014, 5, 1113–1124, doi:10.1039/C3FO60702J.