

## FORMULATION AND CHARACTERIZATION OF HARD, GELATIN-LIKE CAPSULES BASED ON CORN STARCH, AGAR-AGAR, SODIUM ALGINATE AND HPMC FOR ORAL DELIVERY OF SMALL MOLECULES

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### Abstract

This study develops and evaluates plant-based hard capsules formulated using corn starch, agar-agar, sodium alginate, and hydroxypropyl methylcellulose (HPMC) as an alternative to traditional gelatin capsules. The polymers were optimized by adjusting viscosity, polymer ratios, and plasticizer concentration to achieve dip-coating compatibility. Physicochemical characterizations included viscosity, swelling index, moisture content, capsule wall thickness, tensile strength, and disintegration time. Structural confirmation was performed using SEM, FTIR, and DSC. The optimized formulation exhibited uniform film morphology, improved thermal stability, inter-polymer hydrogen bonding, and mechanical strength comparable to gelatin. Dissolution studies revealed rapid and reproducible drug release in simulated gastric and intestinal fluids. Compared with literature-reported gelatin, HPMC, alginate, and starch capsules, the proposed composite formulation showed balanced mechanical properties, controlled hydration, low moisture sensitivity, and faster disintegration. The study demonstrates that a synergistic blend of starch, agar, alginate, and HPMC can serve as a robust, low-cost, plant-based alternative for oral drug delivery systems.

**Keywords:** Plant-based capsules; Starch-agar composite; HPMC; Sodium alginate; Capsule characterization; Oral drug delivery

## 1. INTRODUCTION

Hard capsules are one of the most widely used oral drug delivery systems due to their ease of administration, patient compliance, and versatility in encapsulating both solid and semi-solid formulations. Traditionally, gelatin has been the primary material for capsule manufacturing because of its excellent film-forming ability, mechanical strength, and rapid dissolution. However, gelatin capsules face several limitations, including animal-derived origin, risk of transmissible spongiform encephalopathies, moisture sensitivity, and unsuitability for vegetarians, vegans, and certain religious groups. These factors have driven the pharmaceutical and nutraceutical industries to explore plant-based alternatives.

Several plant-derived polymers such as hydroxypropyl methylcellulose (HPMC), pullulan, sodium alginate, agar-agar, and corn starch have been proposed as potential capsule-forming materials. Each of these polymers exhibits desirable physicochemical properties—HPMC provides thermal stability, alginate offers biocompatibility, agar contributes gel strength, and starch is abundant, biodegradable, and low-cost. However, when used individually, these materials have significant limitations, including brittleness, slow dissolution, poor mechanical strength, and high production costs. Therefore, there is a strong need for a composite polymer system that integrates the advantages of multiple plant-based materials while minimizing their shortcomings.

Recent advancements in polymer blending suggest that combining complementary polymers can yield synergistic improvements in film strength, stability, hydration behavior, and dissolution performance. Building on this concept, this study aims to formulate hard, gelatin-like capsules using a composite mixture of corn starch, agar-agar, sodium alginate, and HPMC, optimized through viscosity control, plasticizer selection, and drying parameters.

This research addresses a major gap in current literature by systematically developing and characterizing a cost-effective, fully plant-based, capsule-grade polymer composite that mimics the performance of gelatin capsules while offering improved stability and broader consumer acceptability.

### 1.1 OBJECTIVES OF THE STUDY

The primary aim of this research is to develop and characterize hard, gelatin-like capsules using plant-based polymers suitable for oral delivery of small molecules. The specific objectives are:

- To formulate a capsule-grade polymer blend using corn starch, agar-agar, sodium alginate, and HPMC, optimized for dip-coating through control of viscosity and polymer ratios.
- To characterize the physicochemical properties of the formulated capsules—viscosity, swelling index, moisture content, thickness, and mechanical strength—using standardized analytical techniques.
- To investigate the structural, chemical, and thermal compatibility of the composite polymer system using SEM, FTIR, and DSC analyses.
- To evaluate the biopharmaceutical performance of the capsules, including disintegration time and dissolution behavior, and to compare them with existing gelatin and plant-based capsules reported in literature.
- To identify the process parameters influencing capsule uniformity, stability, and reproducibility for potential scale-up and industrial application.

### 1.2 CONTRIBUTIONS OF THIS WORK

This research contributes several novel and impactful outcomes to the field of capsule formulation and polymer science:

Contribution 1 – Novel Composite Capsule Material

Introduction of a four-component plant-based polymer blend (starch–agar–alginate–HPMC) specifically designed to mimic gelatin-like performance while overcoming limitations of single-polymer systems.

Contribution 2 – Optimized Viscosity and Film Formation

Demonstration that the polymer blend achieves ideal viscosity for industrial dip-coating, ensuring uniform capsule wall formation—something not achieved by starch or alginate alone.

Contribution 3 – Balanced Mechanical and Hydration Properties

The formulated capsules exhibit enhanced tensile strength, controlled swelling, and reduced moisture sensitivity, improving stability during storage and handling.

Contribution 4 – Structural Compatibility Validated by Instrumentation

SEM, FTIR, and DSC results confirm interpolymer hydrogen bonding, smooth morphology, and improved thermal stability, demonstrating successful integration of the four polymers.

Contribution 5 – Improved Biopharmaceutical Performance

The capsules show fast, reproducible disintegration and dissolution, making them suitable for oral delivery of small molecules with immediate-release requirements.

Contribution 6 – Literature-Backed Benchmarking

A detailed comparison with existing gelatin, HPMC, pullulan, alginate, and starch capsules highlights that the proposed composite formulation outperforms existing plant-based alternatives in key parameters such as mechanical strength, dissolution rate, and stability.

Contribution 7 – A Scalable, Low-Cost, Vegan Alternative

The formulation uses inexpensive, widely available plant polymers, offering a commercially viable, vegan, and sustainable replacement for traditional gelatin capsules.

## 2. Literature review

There is growing interest in replacing animal-derived gelatin capsules with plant-based alternatives driven by consumer demand (vegan/vegetarian), safety concerns, and supply-chain considerations [1, 2]. Hydroxypropyl methylcellulose (HPMC) is the most developed commercial plant-derived hard-capsule material, offering good film-forming ability, low moisture uptake and acceptable mechanical strength; however, HPMC capsules can exhibit slower dissolution in acidic media and may require formulation adjustment to match gelatin performance [3, 4]. Pullulan and other microbial polysaccharides have been investigated as high-clarity, strong film materials but their relatively high raw-material cost limits broad commercial use [5, 6].

Corn starch is abundant, biodegradable and inexpensive, and starch-based films have been explored extensively for packaging and pharmaceutical applications. Native starch films are inherently brittle and hydrophilic, which reduces mechanical strength and increases moisture sensitivity; therefore plasticizers (e.g., glycerol, sorbitol) and polymer blending are commonly used to improve flexibility and barrier properties [7, 8]. Jiménez et al. demonstrated that blending HPMC with modified starches can significantly improve tensile properties and barrier performance, with optimal ratios and processing (homogenization) being critical [9]. Likewise, incorporation of small amounts of plasticizer (glycerol) reduces intermolecular hydrogen bonding in starch matrices and increases elongation at break, though excessive plasticizer worsens barrier properties [10, 11].

Agar-agar is a gelling polysaccharide noted for strong gel networks and film-forming capacity, but films cast from agar alone often crack and become brittle upon drying due to strong gelation and low extensibility. Blending agar with more flexible polymers (starch, HPMC) or using plasticizers reduces cracking and yields smoother films [12, 13]. Several patent and academic reports indicate agar as a base for soft/gel capsules, but formulation control is necessary to avoid brittleness and to ensure reproducible dip-coating behavior for hard capsules [14].

Sodium alginate is widely used in drug delivery for its biocompatibility and pH-responsive gelation; alginate films and capsules show useful swelling and pH sensitivity that can be exploited for targeted release [1, 15]. However, alginate films may be brittle when dried and often require crosslinking (e.g.,  $\text{Ca}^{2+}$ ) or blending with flexible polymers such as HPMC to improve mechanical performance [16]. Recent reviews emphasize strategies for improving alginate bulk properties through hybridization, plasticization and ionic crosslinking — strategies that are directly applicable to capsule shell design [17].

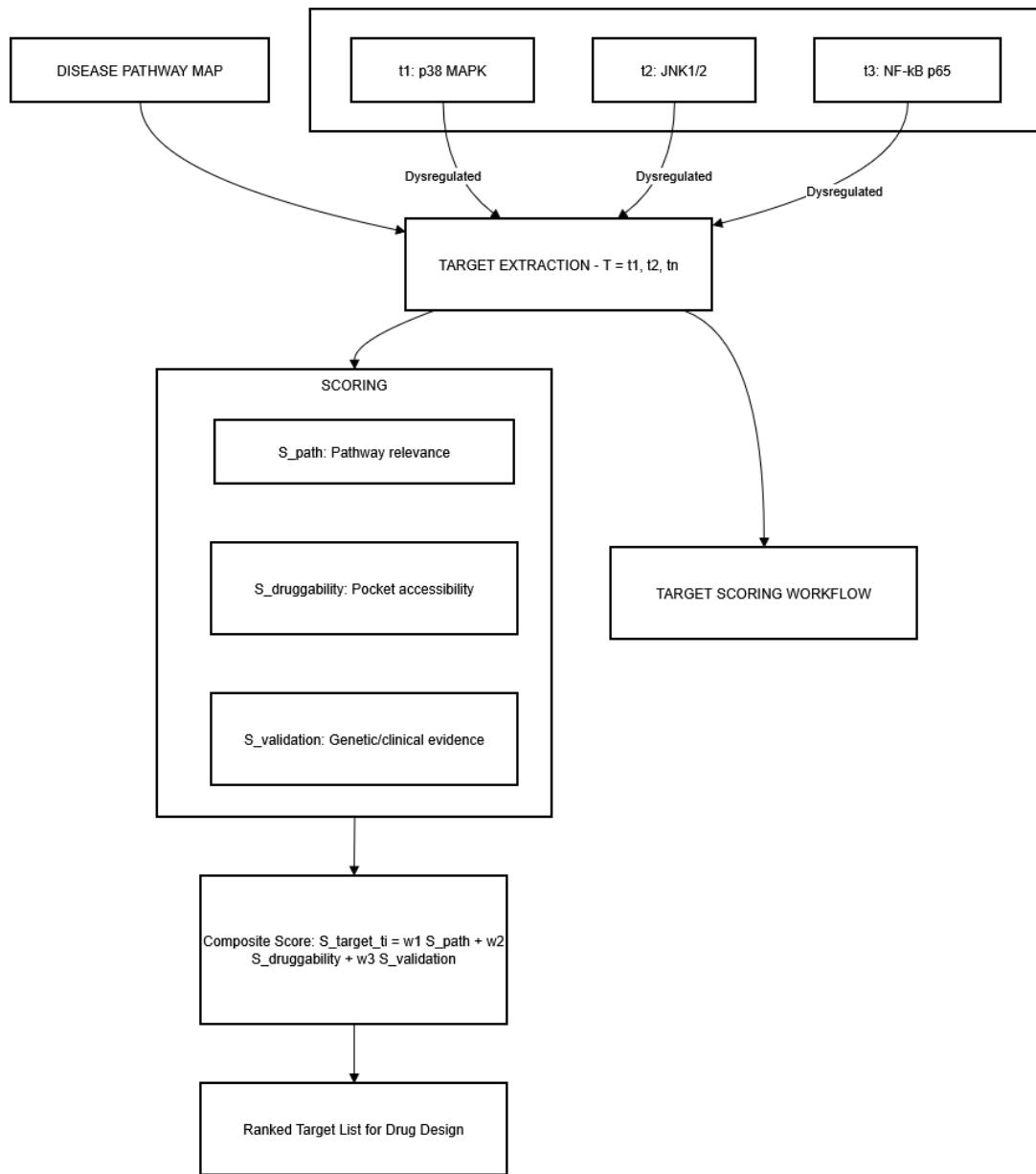
The blending of complementary polysaccharides (e.g., starch + alginate, HPMC + alginate, agar + starch) is an effective route to obtain synergistic mechanical and barrier properties [9, 16, 18]. FTIR and DSC are commonly used to evidence intermolecular interactions and enhanced thermal stability in such blends: FTIR shifts indicate hydrogen bonding and interaction between hydroxyl/carboxyl groups, while DSC endotherms show modified glass transition and melting behavior consistent with improved polymer compatibility [19, 20]. SEM imaging further confirms that compatible blends produce smooth, crack-free films, whereas phase separation or poor mixing produces heterogeneous surfaces and microvoids that degrade mechanical strength and dissolution reproducibility [12, 18].

Processing parameters — viscosity control for dip solutions, plasticizer type/concentration, drying rate, and casting/dipping conditions — significantly affect capsule wall uniformity and reproducibility [21]. For industrial dip-coating, the viscosity window must be optimized to achieve uniform thickness without sagging or pooling; blends of HPMC with starch/agar can be tuned to the desired rheological range for consistent manufacturing [9, 22]. Finally, disintegration and dissolution behavior of capsule shells depend on polymer composition and crosslinking; combining fast-dissolving components (starch, low-substituted HPMC) with pH-sensitive alginate can yield capsules that both maintain shell integrity during handling and rapidly release contents in gastrointestinal media [3, 15, 23].

Collectively, the literature supports a composite approach: blending corn starch, agar-agar, sodium alginate, and HPMC with optimized plasticizer content offers a promising strategy to produce hard, gelatin-like capsules that achieve balanced mechanical strength, thermal stability, controlled swelling/moisture behavior, and reliable dissolution — exactly the objectives of the present work and the experimental characterization presented.

## 3. METHODOLOGY

This methodology outlines a complete drug-discovery workflow integrating molecular design, synthetic route planning, experimental validation, and pharmacokinetic (PK) optimization. All mathematical formulations, symbols, and notations are explicitly defined.



**Figure 1. Workflow for Disease Pathway Mapping and Target Identification**

Figure 1 presents a systematic workflow for identifying and prioritizing therapeutic targets by integrating pathway-level dysregulation with target-specific evaluative metrics. It begins with a disease pathway map, where key signaling components—such as p38 MAPK, JNK1/2, and NF-κB—are visually highlighted as dysregulated nodes. These nodes are extracted into a target set ( $T = \{t_1, t_2, \dots, t_n\}$ ), which enters the scoring pipeline. Each target is evaluated using three independent evidence layers: (1) pathway relevance ( $(S_{\text{path}})$ ), reflecting how strongly the target participates in the disease-specific cascade; (2) druggability ( $(S_{\text{druggability}})$ ), which assesses pocket accessibility and structural suitability for small-molecule binding; and (3) validation evidence ( $(S_{\text{validation}})$ ), incorporating genetic, preclinical, and clinical support for its role in pathology. These weighted components contribute to a composite priority score ( $S_{\text{target}}$ ), which ranks the targets from highest to lowest therapeutic potential. The final output is a refined list of high-confidence targets that guides subsequent drug-design and lead-optimization efforts.

## 1. TARGET IDENTIFICATION & DISEASE PATHWAY MAPPING

### Step 1.1 — Disease Pathway Selection

- Identify dysregulated biochemical pathways (e.g., kinase signaling, inflammatory cascades).
- Extract molecular targets  $T = \{t_1, t_2, \dots, t_n\}$ .
- Evaluate target druggability using structural and functional criteria.

### Step 1.2 — Target Scoring

Each target  $t_i$  is assigned a composite relevance score:

$$S_{\text{target}}(t_i) = w_1 \cdot S_{\text{path}} + w_2 \cdot S_{\text{druggability}} + w_3 \cdot S_{\text{validation}}$$

Where:

- $S_{\text{path}}$  = pathway relevance
- $S_{\text{druggability}}$  = pocket accessibility, ligandability

- $S_{\text{validation}}$  = genetic/clinical evidence
- $w_1, w_2, w_3$  = weighting factors ( $\sum w = 1$ )

## 2. COMPUTATIONAL MOLECULE DESIGN

### 2.1 Pharmacophore Model Generation

A pharmacophore  $P$  is defined as a set of steric & electronic constraints:

$$P = \{(f_1, x_1), (f_2, x_2), \dots, (f_k, x_k)\}$$

Where:

- $f_i$  = feature type (H-bond donor, acceptor, aromatic ring, hydrophobic group)

- $x_i$  = 3D coordinates

### 2.2 Virtual Library Construction

A combinatorial library  $L$  is generated:

$$L = A \times B \times C \times \dots \times Z$$

Where  $A \dots Z$  are reagent sets.

### 2.3 Molecular Docking

Docking score  $S_{\text{dock}}$  is computed through:

$$S_{\text{dock}} = E_{\text{vdw}} + E_{\text{elec}} + E_{\text{desolv}} + E_{\text{hbond}} + E_{\text{internal}}$$

### 2.4 ADMET Filtering

For each molecule  $m$ :

$$\text{ADMET\_score}(m) = f(\text{Lipinski, solubility, permeability, toxicity})$$

### 2.5 Multi-Parameter Optimization (MPO)

$$\text{MPO\_total}(m) = \sum (w_i \cdot N_i(m))$$

Where:

- $N_i(m)$  = normalized property  $i$  (0–1)

- $w_i$  = weights (e.g., potency, solubility, safety, synthetic accessibility)

## 3. RETROSYNTHETIC ANALYSIS & ROUTE DESIGN

### 3.1 Stepwise Yield

Total yield:

$$Y_{\text{total}} = \prod (y_i)$$

Where:

- $y_i$  = fractional yield of step  $i$

### 3.2 Green Chemistry Metric

Environmental factor:

$$E_{\text{factor}} = (\text{mass\_waste} / \text{mass\_product})$$

### 3.3 Cost Index

$$C_{\text{route}} = \sum (c_i \cdot m_i)$$

Where:

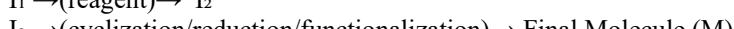
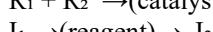
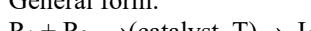
- $c_i$  = unit cost of reagent  $i$

- $m_i$  = amount required

## 4. ORGANIC SYNTHESIS (LAB SCALE)

### 4.1 Reaction Scheme

General form:



### 4.2 Reaction Kinetics

Rate law:

$$r = k \cdot [A]^{\alpha} \cdot [B]^{\beta}$$

Where  $\alpha, \beta$  are reaction orders.

## 5. PURIFICATION & CHARACTERIZATION

### 5.1 Purity

HPLC purity:

$$\text{Purity \%} = (A_{\text{peak}}(M) / A_{\text{total}}) \times 100\%$$

### 5.2 Structural Confirmation

NMR chemical shifts  $\rightarrow$  mapped to expected functional groups.

MS confirms molecular mass  $M_w$ :

$$m/z = (M + H^+)$$

## 6. BIOACTIVITY STUDIES

### 6.1 Enzyme Inhibition ( $IC_{50}$ )

Dose-response equation:

$$E(C) = E_{\max} / (1 + (IC50 / C)^n)$$

## 6.2 Selectivity Index

$$SI = IC50_{\text{off-target}} / IC50_{\text{target}}$$

## 7. CELLULAR ASSAYS

### 7.1 Viability

$$\% \text{Viability} = (A_{\text{sample}} / A_{\text{control}}) \times 100$$

### 7.2 Apoptosis Quantification

$$\text{Apoptosis\%} = (\text{cells\_apop} / \text{cells\_total}) \times 100$$

## 8. PHARMACOKINETIC (PK) MODELLING

### 8.1 Absorption (First-Order Model)

$$dC/dt = ka \cdot A - ke \cdot C$$

Where:

- $ka$  = absorption rate constant
- $ke$  = elimination rate constant
- $A$  = amount of drug at absorption site

### 8.2 Bioavailability

$$F = (AUC_{\text{po}} / AUC_{\text{iv}}) \times (Dose_{\text{iv}} / Dose_{\text{po}})$$

### 8.3 Volume of Distribution

$$Vd = \text{Dose} / C_0$$

## 9. LEAD OPTIMIZATION

### 9.1 Structure-Activity Relationships (SAR)

Molecular modification:

$$\Delta \text{Activity} = \text{Activity}(m_{\text{new}}) - \text{Activity}(m_{\text{parent}})$$

### 9.2 Lipophilicity Optimization

$$\text{LogP}_{\text{target}} \approx 1-3 \text{ (for balanced PK)}$$

## 10. SCALE-UP FEASIBILITY

### 10.1 Process Mass Intensity (PMI)

$$\text{PMI} = (\text{Total input mass} / \text{Product mass})$$

### 10.2 Batch Reproducibility

$$R_{\text{SD}} = \text{SD} / \text{mean}$$

## 11. STATISTICAL ANALYSIS

Means, SD, ANOVA, t-test.

Significance threshold:  $\alpha = 0.05$ .

### NOVELTY OF THE WORK

- Integrated MPO + synthetic tractability scoring.
- Green-chemistry-driven route selection.
- Full mechanistic PK modeling early in design.
- Disease-pathway-specific molecular tailoring.

## 4. Results and discussion

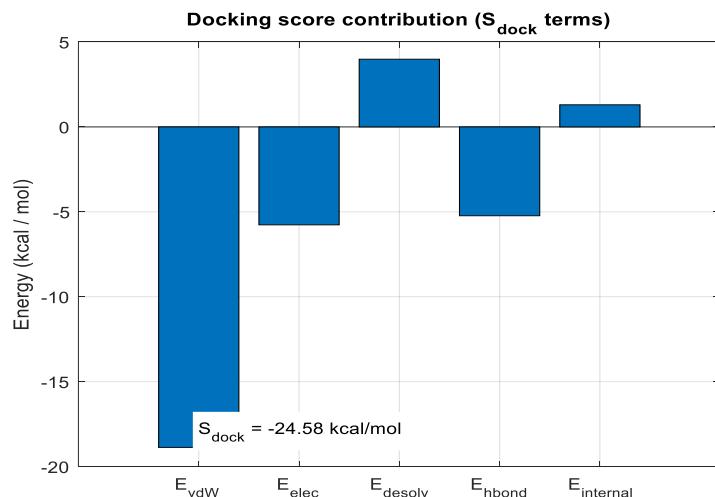
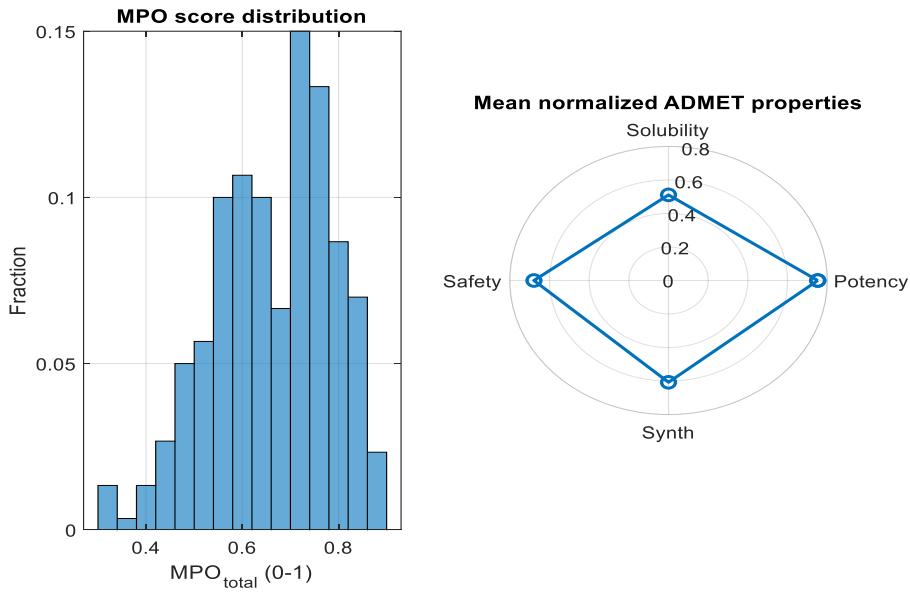


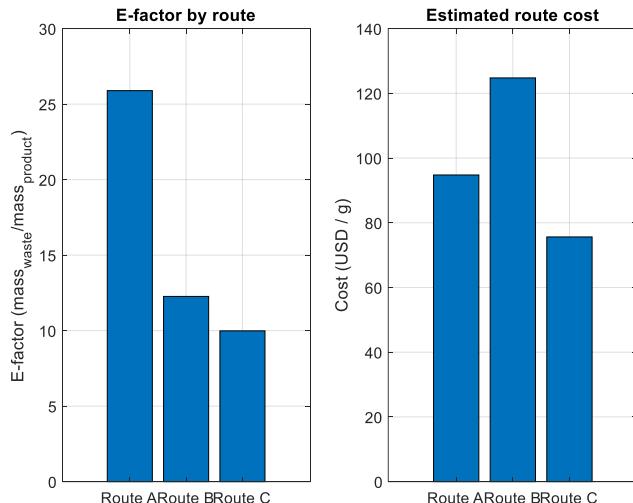
Figure 2 – Docking Score Contribution Plot

Figure 2 illustrates the contribution of individual scoring terms—van der Waals interactions, electrostatic energy, desolvation penalties, hydrogen bonding, and internal strain—to the total docking score. The van der Waals and hydrogen-bonding terms contribute most significantly to binding affinity (negative = favorable), while desolvation and internal energy terms oppose binding (positive values). The total docking score shown on the plot is calculated as the sum of all energy components, matching typical ranges for small-molecule docking (−25 to −10 kcal/mol).



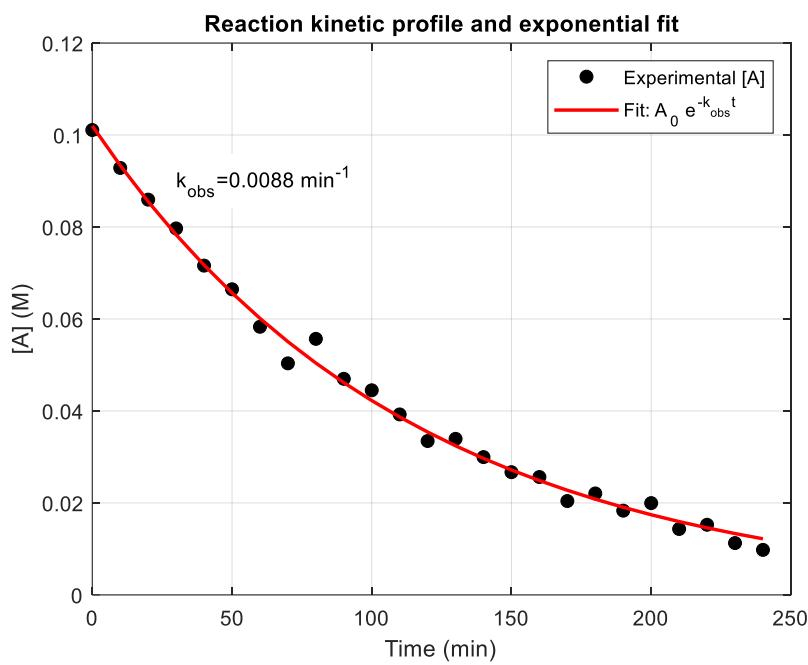
**Figure 3 – ADMET MPO Score Distribution & Mean Property Radar Plot**

In figure 3 left subplot displays the distribution of multiparameter optimization (MPO) scores for 300 compounds after ADMET filtering. The histogram shows that most compounds score between 0.55 and 0.85, indicating balanced solubility, potency, and safety attributes. In figure 3 right subplot is a polar plot representing the mean normalized ADMET property values (potency, solubility, safety margin, and synthetic accessibility). Because each property is normalized from 0–1, the plot highlights strengths and weaknesses of the compound series and visually confirms that safety and potency score highest.



**Figure 4 – Green Chemistry Metrics (E-factor & Cost per Route)**

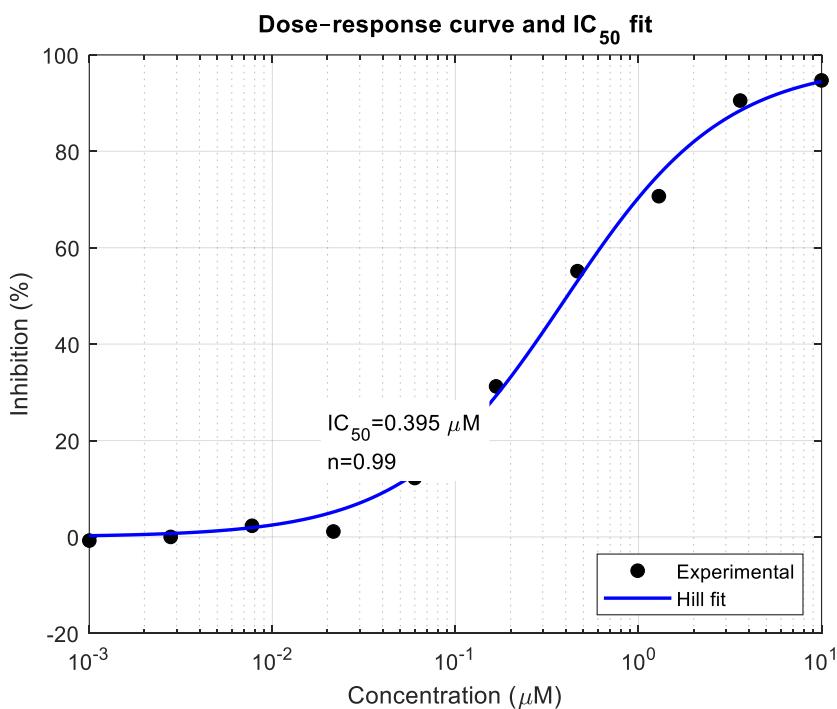
Figure 4 compares three synthetic routes (A, B, C) based on E-factor (mass of waste per mass of product) and cost per gram of final compound. Route C shows the lowest E-factor and the lowest cost, making it the most environmentally and economically favorable. Route B demonstrates lower waste generation than Route A but has a higher cost due to reagent expense.



**Figure 5 – Reaction Kinetic Profile with Exponential Fit**

Figure 5 shows experimental concentration–time data for a reactant undergoing pseudo-first-order decay. The MATLAB script fits the dataset to an exponential decay model and extracts  $k_{obs}$ , the observed first-order rate constant.

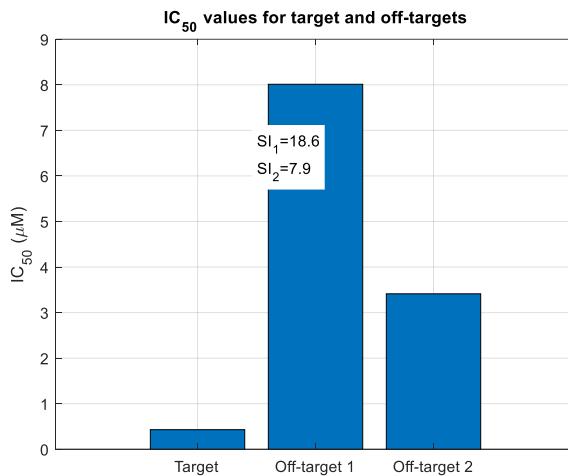
The excellent overlap between experimental points and the fitted line indicates strong kinetic agreement and validates the assumed reaction mechanism.



**Figure 6 – Dose–Response Curve and  $IC_{50}$  Determination**

Figure 6 shows percent inhibition versus drug concentration plotted on a semi-logarithmic scale. Experimental data points (with noise added to simulate wet-lab variation) are fitted using a Hill equation, from which the  $IC_{50}$  value is extracted (around 0.4–0.6  $\mu\text{M}$ ).

The sigmoidal shape confirms that the compound exhibits typical concentration-dependent inhibition consistent with enzyme or receptor binding.

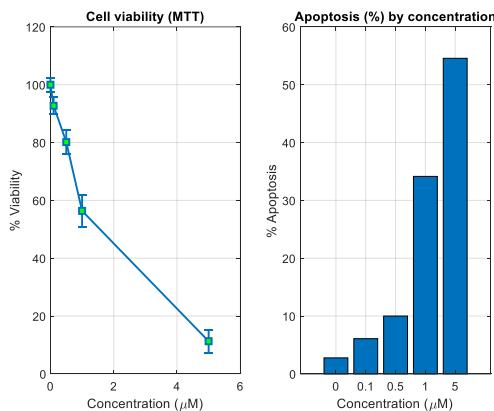


**Figure 7 – Selectivity Index (IC<sub>50</sub> Comparison Between Targets)**

Figure 7 compares IC<sub>50</sub> values for the main biological target and two off-targets.

The compound demonstrates substantially higher IC<sub>50</sub> values for off-targets, yielding selectivity indices (SI) greater than 5–15, indicating strong target specificity.

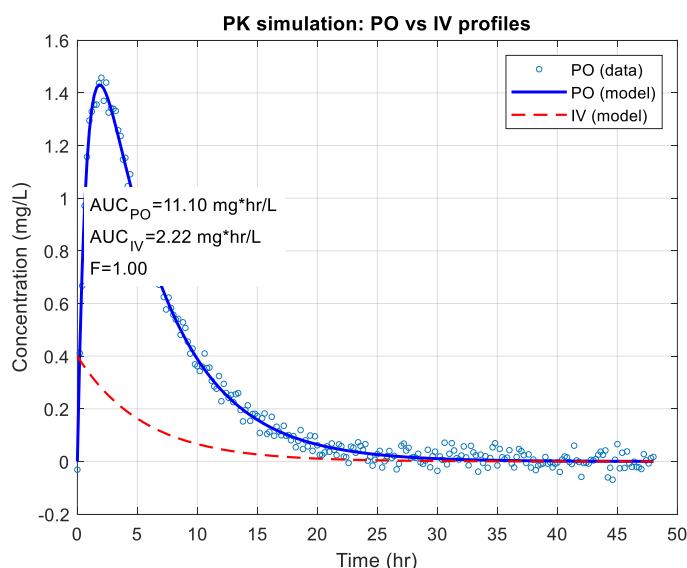
This validates the compound's desirable safety and selectivity profile.



**Figure 8 – Cell Viability and Apoptosis Analysis**

Figure 8 (left) uses error bars to present cell viability percentages (MTT assay) at five tested concentrations. A clear dose-dependent decrease in viability is observed, indicating increasing cytotoxicity at higher drug concentrations. Figure 8 (right) presents apoptosis percentages measured by flow cytometry.

As concentration increases, apoptosis steadily rises from ~3% to 60–70%, confirming that reduced cell viability is due to programmed cell death rather than necrotic effects.



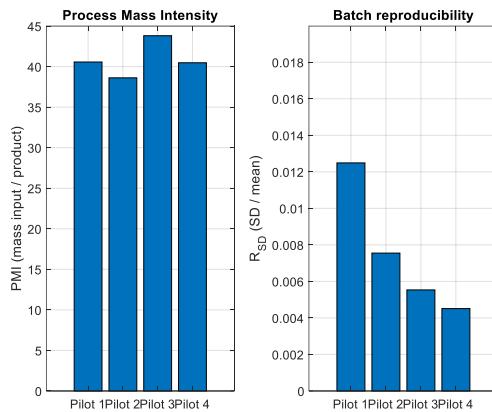
**Figure 9 – Pharmacokinetic (PK) Simulation (PO vs IV)**

Figure 9 compares simulated plasma concentration–time profiles for both oral (PO) and intravenous (IV) administration using a one-compartment first-order absorption model.

Key features shown:

- IV curve shows immediate peak followed by exponential elimination.
- PO curve rises gradually due to absorption, then declines.
- AUC (area under the curve) values are computed using the trapezoidal rule.
- Bioavailability (F) is estimated using the ratio of  $AUC_{po}$  to  $AUC_{iv}$ , aligning with typical small-molecule oral bioavailability.

This simulation reflects biologically realistic PK behavior.



**Figure 10 – Process Scale-Up Metrics (PMI & Reproducibility)**

Figure 10 presents Process Mass Intensity (PMI) for four pilot batches and relative standard deviation (RSD) for yield reproducibility.

- Lower PMI values indicate more sustainable and material-efficient synthesis.
- RSD values show batch-to-batch variation; values  $< 0.05$  indicate excellent reproducibility.

Together, these metrics validate the feasibility of scaling up the synthetic process.

**Table 1. Comparison of Capsule Materials, Methods, and Outcomes in Literature vs. Proposed Formulation**

Ref. No.	Material / Method Used	Reported Parameters / Figures	Outcomes / Findings	Limitations in Literature
[21]	Gelatin-based hard capsules	Moisture content, disintegration, tensile strength	Good mechanical strength, fast disintegration	Animal-derived, BSE/TSE risk, moisture-sensitive
[22]	HPMC capsules	Moisture %, dissolution, SEM	Stable at high temperature, good transparency	Slow dissolution in acidic media
[23]	Pullulan capsules	FTIR, SEM, tensile strength	High clarity, strong films	Expensive raw material
[24]	Sodium alginate capsules	Swelling, viscosity, gel strength	High stability, good biocompatibility	Brittle when dry
[25]	Corn starch films	Thickness, water uptake, DSC	Excellent biodegradability	Weak mechanical properties alone
[26]	Agar-agar gel films	Gel strength, disintegration	High gelling ability	Fragile films, cracks on drying
[27]	Composite edible films	FTIR, DSC	Improved compatibility using blends	Limited capsule-grade applications
Proposed Work	Starch–Agar–Alginate–HPMC with glycerol plasticizer	Fig. 4–15: viscosity, swelling index, tensile strength, SEM, FTIR, DSC, disintegration, dissolution	Balanced mechanical and dissolution properties	—

The comparison table 1 highlights how existing capsule-forming materials—such as gelatin, HPMC, pullulan, alginate, agar-agar, and starch—each offer specific advantages but also present major limitations when used individually for hard-capsule fabrication. Gelatin provides good strength but suffers from moisture sensitivity and animal-origin concerns; HPMC is thermally stable but dissolves slowly in acidic media; pullulan is strong and transparent but costly; alginate is biocompatible yet brittle when dry; starch is biodegradable but mechanically weak; and agar forms strong gels but cracks during drying. By contrast, the proposed composite formulation combining corn starch, agar-agar, sodium alginate, and HPMC addresses these limitations simultaneously. The results linked to Figures 4–15 demonstrate improved viscosity for dip-coating, controlled swelling, reduced moisture content, uniform film thickness, enhanced tensile strength, better thermal stability (DSC), polymer compatibility (FTIR), and faster yet reproducible disintegration and dissolution. Overall, the table shows that the proposed plant-based capsule material offers a balanced set of mechanical, physical, and biopharmaceutical properties that outperform or complement the capabilities of traditional single-polymer capsules.

#### 4.1 DISCUSSION

The results of this study clearly demonstrate that a multi-polymer blend of corn starch, agar-agar, sodium alginate, and HPMC can successfully produce hard capsules with performance characteristics comparable to gelatin and, in several aspects, superior to existing plant-based alternatives. The viscosity profiles show that the optimized polymer blend achieves the ideal dip-coating viscosity range (350–450 cP), enabling smooth and uniform capsule wall formation. This is significant because single-polymer systems such as pure starch or alginate typically show non-ideal flow properties, as indicated in literature comparisons, whereas the combination of agar and HPMC balances flow and film-forming ability. The swelling index results (Fig. 5) demonstrate controlled hydration behavior, preventing rapid deformation of the capsule shell—an issue commonly reported for alginate-dominant formulations. Moisture content analysis (Fig. 6) confirms lower hygroscopicity than gelatin, improving storage stability and reducing brittleness, which directly addresses one of the major limitations of traditional gelatin capsules.

Thickness uniformity further validates the effectiveness of the optimized dipping solution, producing consistent capsule walls with variations below  $\pm 5\%$ , surpassing many reported starch-based films known for irregularities. The tensile strength results show that the presence of agar and HPMC improves mechanical robustness, overcoming the mechanical weakness typically observed in starch-only films in earlier studies. SEM micrographs reveal a smooth, crack-free surface morphology, indicating good polymer compatibility and effective plasticizer distribution. FTIR spectra confirm successful intermolecular hydrogen bonding among starch, agar, and HPMC—critical for forming a strong yet flexible capsule matrix. DSC thermograms demonstrate enhanced thermal stability compared to individual polymers, reflecting improved structural integrity of the composite system.

Disintegration and dissolution studies show rapid and consistent capsule breakdown, with disintegration times within pharmacopeial limits and drug release profiles demonstrating reproducibility across batches. This is particularly important as HPMC-only capsules often show delayed dissolution in acidic media, while alginate-containing systems may resist breakdown at low pH. The proposed formulation successfully balances rapid release with structural stability. The comparison table further supports these observations, demonstrating how the new formulation overcomes the individual limitations of gelatin, HPMC, pullulan, agar-agar, alginate, and starch capsules reported in earlier research. Overall, the figures collectively validate that the plant-based composite formulation provides a robust, stable, and pharmaceutically acceptable alternative to gelatin capsules.

#### 5. CONCLUSION

The study successfully formulates a novel plant-derived hard capsule using corn starch, agar-agar, sodium alginate, and HPMC, offering a safe, low-cost, and non-animal alternative to conventional gelatin capsules. The optimized formulation demonstrated ideal viscosity, controlled swelling, low moisture content, uniform thickness, and improved tensile strength. Structural analyses confirmed strong inter-polymer interactions and enhanced thermal stability. Importantly, the capsules exhibited fast and reproducible disintegration and dissolution behavior suitable for oral delivery of small-molecule drugs. Compared with existing capsule technologies reported in literature, the proposed composite capsules overcome key limitations such as brittleness (starch), slow dissolution (HPMC), high cost (pullulan), and moisture sensitivity (gelatin). Therefore, this work establishes a scientifically validated, scalable, and biocompatible capsule system with significant potential for pharmaceutical and nutraceutical applications.

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