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### A REVIEW ON A TOPICAL HYDROGEL INTEGRATING ORANGE PEELS OIL-LOADED NANOSPONGES TO ENHANCE ITS ANTIFUNGAL ACTIVITY

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#### ABSTRACT

Background and aim: The main aim of this review paper to make Nano sponges which will be loaded with orange peel oil to improve its antifungal activity. Citrus sinensis, the sweet orange from which orange essential oil is extracted, has a variety of pharmacological and clinical effects that have made it one of the most significant natural oils in the pharmaceutical industry. Terpenes, flavonoids, carotenes, and coumarins are thought to be the source of the plant's potent antimicrobial (especially antifungal), antioxidant, analgesic, and insecticidal properties. Citrus essential oils (EOs) are also used in air fresheners, household cleaning products, perfumes, cosmetics, and medicines because of their pleasant, reviving aroma. However, orange peel essential oil (EO) contains 0.035-0.073% of non-volatile substances that can irritate the skin and cause photosensitivity. This review paper aims to create orange-loaded nano sponges with a topical hydrogel that have an improved antifungal effect and reduced irritation to overcome these issues. Poorly water-soluble medications will have their aqueous solubility improved by nano sponges, and they will release their molecules in a controlled way. They are employed to remove poisonous substances from the body, lessen side effects, and consequently reduce the frequency of dosing. Nano sponges will increase both the formulation's flexibility and stability. They have better patient compliance and are non-toxic, non-irritating, and non-mutagenic. Due to the nano sponges' small pore size and self-sterilizing properties, bacteria cannot penetrate them.

Keywords: Antifungal activity, Orange peel oil, Nanosponges, Topical hydrogel

#### **1.0 INTRODUCTION**

The term "orange" refers to the fruit of various citrus species in the family Rutaceae; it most often refers to Citrus sinensis, also known as the "sweet orange," to distinguish it from the closely related Citrus aurantium, also known as the "bitter orange." Sweet oranges reproduce asexually (apomixis through nucellarembryony); different varieties develop as a result of mutations.

The sweet orange was first mentioned in Chinese literature in 314 BC, and it is believed that the orange originated in a region that includes Southern China, Northeast India, and Myanmar.Orange trees were discovered to be the most widely cultivated fruit tree in the world as of 1987.

Orange trees are commonly grown for their sweet fruit in tropical and subtropical areas. The orange tree's fruit can be consumed fresh or processed for juice or scented peel.

The orange tree is an evergreen, blooming tree that grows to a height of 9 to 10 metres (30 to 33 feet), with some very old specimens reaching 15 metres (49 feet). Its alternately arranged oval leaves are 4 to 10 cm (1.6 to 3.9 in) long and have crenulate edges. Sweet oranges come in a variety of sizes and shapes, ranging from spherical to rectangular porous white tissue, the whitish, bitter mesocarp or albedo (pith), is linked to the rind. Inside the orange, there are a number of separate carpels (segments), normally about ten, each demarcated by a membrane and containing many juice-filled vesicles and, in most cases, a few seeds (pips). The fruit is green when immature. The gritty uneven skin of the ripe fruit can range from bright orange to yellow-orange, but frequently

retains green areas or remains totally green under warm temperature circumstances. The sweet orange, like all citrus fruits, is non-climacteric. Citrus sinensis is categorised into four distinct classes based on their appearance: common oranges, blood or pigmented oranges, navel oranges, and acidless oranges.

**1.2 Common oranges** (also known as "white", "round", or "blond" oranges) account for almost two-thirds of all orange production. The majority of this crop is used to extract juice.

#### **1.2.1 Blood oranges**

Although the majority of blood oranges are hybrids, they are a natural mutation of C. sinensis. High anthocyanin concentrations give the fruit's peel, flesh, and juice their distinctive dark red colour. In the fourteenth century, blood oranges were found and farmed in Sicily. They have expanded globally since then, but are particularly popular in Spain and Italy under the names sanguina and sanguinella, respectively.

With its unusual colour and flavour, the blood orange is widely regarded favourably as a juice and has established a niche as an ingredient variation in classic Seville marmalade.

#### **1.2.2 Acid less oranges**

Oranges without any acid are a fruit that is in its early season. They go by the names meski in North Africa and the Near East (where they are particularly well-liked), şekerportakal ("sugar orange") in Turkey, succari in Egypt, and lima in Brazil. They also go by the names douce in France, sucrena in Spain, dolce or maltese in Italy, and dolce or maltese in Brazil.

They are typically unfit for processing as juice because they lack the acid that shields orange juice from spoilage in other groups, so they are primarily consumed as food. Although they quickly spoil, making them unsuitable for export to major population centres in Europe, Asia, or the United States, they continue to be profitable where they are consumed locally

#### 1.2.3 Navel orange

Oranges with a protruding second fruit that resembles a human navel at the apex are known as navel oranges. Due to a number of factors, including their thicker skin which makes them easy to peel, the fact that they are less juicy, and the fact that they are bitter due to the high levels of limonin and other limonoids, they are primarily grown for human consumption. Oranges with a navel have a long harvest season and are widely available. They are offered in the US from November to April, with January, February, and March seeing the highest levels of supply.

Oranges are mostly composed of carbohydrates and water, contain little protein or fat, and are relatively low in calories. Oranges are an excellent source of dietary fiber. An orange (140 grams) contains about 10% of the DV. Getting enough fiber each day is essential for overall health and helps keep your digestive system healthy by supporting regularity and nourishing your beneficial gut bacteria.

Oranges are also rich in certain nutrients such as vitamin C and folic acid. 140 grams of orange provides 92% of your daily vitamin C requirement. This water-soluble nutrient is essential to our health. The body uses it for immune function, collagen synthesis, and iron absorption. Folic acid is a B vitamin that plays a role in metabolism, fetal and placental development, and many other important processes. In addition to vitamin C and folic acid, oranges also contain small amounts of other nutrients such as calcium, potassium, and thiamine (vitamin B1).

Oranges are an excellent source of various bioactive plant compounds with anti-inflammatory and antioxidant properties. These include flavonoids, carotenoids, and vitamin C.

#### 1.2.4 Flavonoid

Oranges are rich in phenolic compounds, especially flavonoids, which contribute most of their antioxidant properties.

• Hesperidin. Hesperidin is a citrus flavonoid that is one of the most important antioxidants found in oranges and is thought to have antihypertensive, anti-inflammatory, and antioxidant effects in the body.

• Naringenin. Naringenin is another citrus flavonoid with recognized health benefits. Drinking naringenin-rich orange juice improves vascular function and strengthens the body's antioxidant defenses.

#### 1.2.5 Carotenoid

All citrus fruits are rich in carotenoid antioxidants responsible for their rich orange, red and yellow colors.

One study found that drinking fresh orange juice increased skin carotenoid levels, a good indicator of the body's overall antioxidant status.

#### **1.2.6 Beta-cryptoxanthin**

This compound acts as an antioxidant in the body, protecting cells from oxidative damage. Additionally, the body can convert beta-cryptoxanthin to the active form of vitamin A. • Lycopene. Lycopene is a powerful antioxidant found in large amounts in red-fleshed navel (Caracalla) oranges. It has many health benefits, and eating enough of it can protect you from heart disease **1.2.7 Vitamin C** 

# Vitamin C is one of the best-known and most studied antioxidants. Optimal intake of foods and beverages rich in vitamin C, such as oranges, is important. Higher dietary intake of vitamin C and higher blood levels are associated with a lower risk of heart disease, cancer, and death from all causes.

• Many of the nutrients and phytochemicals found in oranges, including vitamin C, flavonoids, and carotenoids, when consumed at optimal levels, can help promote heart health and reduce the risk of heart disease.

• Eating oranges and other citrus fruits may reduce the risk of other health conditions, such as certain types of cancer (lung, mouth, stomach, head, and neck) and diabetes.

• Eating foods rich in vitamin C can help prevent anemia. Oranges are not a great source of iron, but they are a great source of vitamin C, which improves the body's ability to absorb iron.

• Regular consumption of fruit, which is rich in vitamins, minerals, and antioxidants, helps promote healthy immune function. This nutrient is essential for the function of immune cells such as natural killer cells. It is also required for a process called apoptosis, in which old damaged cells die and are then removed and replaced by new, healthy cells.

# 1.3 DESIGN AND FABRICATION OF TOPICAL HYDROGELS USING ORANGE PEEL OIL-FILLED NANOSPONGES

Nano sponges loaded with orange peel essential oil were prepared using the emulsion solvent evaporation method. 200  $\mu$ L of orange peel essential oil was dispersed in 10 mL of dichloromethane containing the indicated amount of Ethyl Cellulose. The prepared dispersed phase was slowly added drop wise to 15 ml of an aqueous solution containing a certain amount of PVA for 30 minutes while stirring at a constant speed with an overhead stirrer. Subsequently, a certain amount of Carbopol 940, which had been swollen overnight in 5 ml of double-distilled water, was added to the formed nano sponge dispersion and stirred at the same speed for another 10 min to obtain Carbopol hydrogel (0.4%) was formed % w/v) Contains Nano Sponge with Orange Peel Essential Oil. Formed hydrogels were left unstirred for 15 min to drive out entrapped air and then stored at 5 °C in sealed screw-cap vials for further study. A 32-element design was applied to examine the effect of EC.

PVA ratio (X1) and stirring speed (X2) as independent variables for the in vitro properties of the prepared formulations. EC: PVA Ratio 1:1, 1:2 and 1: 3 (w/w) and Stirring speeds of 6000, 10000, and 14000 rpm were tested. A combination of 3 levels of each variable generated 9 formulations. The particle size of the nano sponges (Y1) and the fraction of his LGO released from the Carbopol hydrogel after 6 H (Y2) were investigated as dependent variables.

#### **1.3.1 Particle size measurement**

The average particle size of the nanosponge dispersions was measured by a dynamic light scattering technique using methanol after 20-fold dilution with double-distilled water. Each measurement was performed 5 times.

#### 1.3.2 Surface morphological study

The surface structure of the prepared nanosponges was investigated by scanning electron microscopy. The nanosponge dispersion was centrifuged at 20,000 rpm for 30 min at 4 °C and excess solvent was decanted before adding Carbopol. The isolated nanosponges were dried in a constant temperature oven at 40 °C and coated with gold-palladium prior to testing.

Furthermore, selected F9 formulations incorporating nanosponges in Carbopol 940 hydrogels were stained with 2% uranic acid and then photographed by transmission electron microscopy to demonstrate the incorporation of nanosponges into hydrogels into their structures.

#### 1.4 HOW EFFECTIVE ARE NANOSPONGES?

Nanosponges are tiny sponges roughly the size of viruses that can be filled with a variety of drugs. These tiny sponges circulate through the body until they reach specific target sites, attach to surfaces, and begin releasing drugs in a controlled and predictable manner. Because the drug is released at specific target sites rather than circulating throughout the body, it is more effective at a given dose. Another important property of these sponges is their water solubility. This allows these systems to be effectively used for drugs with low solubility.

#### **1.5 CONCLUSION**

After reviewing of some research and review papers and the orange peel has chemical constituents like Terpenes, flavonoids, carotenes, and coumarins and orange peel oil also rich vitamin c because of these orange peel oil not only enhanced antimicrobial activity but also improve skin quality.

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