Liposome co-encapsulation as a strategy for the delivery of

curcumin and resveratrol

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Methods

S1. Release of liposomal formulations in vitro.

Liposome co-loaded with resveratrol and curcumin (1:1, CR3), liposomes loaded with resveratrol (R) and curcumin (C) were incubated in water in a shaking water bath at 100 rpm at 25°C for 10 hours. The releasing polyphenols from lipsomes were extracted and retention content (RC, %) at 2 hour interval was analyzed according to the methods part 2.4.

Figure caption

Figure S1. Retention content of liposomes in vitro at 25oC for 10 hours

Fig S1

