

## Call for Researchers: Use of Foods as Excipients in Pharmaceuticals

**Passionate about formulation science? Curious about excipients? You've found the right place to learn, connect, and contribute.**

### Overview

European Paediatric Formulation Initiative (EuPFI) is inviting young researchers, and PhD students across academia, industry, and formulation sectors to join a multidisciplinary effort aimed at advancing understanding of using foods as an excipient in pharmaceuticals.

### Background

In pharmaceutical development, excipients play essential roles as diluents, binders, disintegrants, coatings, flavours, and sweeteners, among others. While many of these substances are synthetically produced or specifically designed for pharmaceutical use, there is growing interest in the use of food-derived materials (such as polysaccharides, proteins, lipids, and flavouring compounds) or broader “food as excipient” concepts. These materials are increasingly valued for their biocompatibility, sustainability, and patient acceptability, particularly in paediatric and geriatric formulations. However, the integration of foods into pharmaceutical formulations raises complex scientific and regulatory challenges, including issues of regulatory acceptability, safety and toxicity, purity and specifications, stability and compatibility with active ingredients, and functional performance (e.g., compressibility, solubility, and dissolution behaviour). Additional concerns involve supply chain variability, analytical characterization, and standardization, especially when bridging food-grade standards with pharmacopeial or ICH/IPEC expectations.

Despite increasing attention to this topic, the available information remains scattered across literature and case studies. **A comprehensive, critical, and up-to-date review is needed to map the current landscape, identify knowledge gaps, and guide future developments in this emerging area of pharmaceutical excipient science.** By integrating perspectives from formulation science, toxicology, and regulation, this work will provide a valuable reference for formulators and regulatory professionals and support the development of safer, innovative pharmaceutical products.

**We welcome contributions from students, early-career scientists, and experienced professionals interested in literature research, writing, and critical analysis.**

### Potential Roles

Participants may contribute in a range of capacities, depending on interest and expertise, including:

- Leading or co-leading a section of the literature review
- Conducting targeted literature searches or meta-analyses
- Summarising safety or toxicology profiles for selected food-derived materials
- Assessing regulatory precedents or compiling case studies
- Providing peer review or critical editing of draft sections
- Handling tabulation, database curation, or reference management
- Assisting with manuscript preparation, formatting, and submission

### Who Can Participate

- Undergraduate and postgraduate students interested in formulation science, food chemistry, or pharmaceutical excipients development.
- Early-career scientists (e.g. PhD students) and professionals seeking collaborative research experience.

### How to Get Involved

To participate, please send your CV and a brief statement (150–200 words) explaining why you are interested in collaborating on this topic to Hudson Polonini at [Hudson.Polonini@fagron.com](mailto:Hudson.Polonini@fagron.com) OR [admin@eupfi.co.uk](mailto:admin@eupfi.co.uk). We will contact you if your profile aligns with the project needs, and shortlisted candidates may be invited for a brief interview.

### What You'll Gain

This opportunity will allow researchers to receive a recognized certificate for their contributions. They will have the chance to earn authorship, connect and collaborate with leading experts, and contribute ideas that can shape the future of the field. It's a valuable way to strengthen your professional profile and build an impressive CV while making a real impact in research.