

Emulsion Of Water And Oil

Thomas Seak Hou Leong, Sivakumar Manickam, Gregory J. O. Martin, Wu Li, Muthupandian Ashokkumar

An In-Depth Guide to Oil-In-Water Emulsions Carlos Bravo Diaz, 2021 When oil is dispersed in the form of droplets in water in the presence of a suitable surfactant, oil-in-water (O/W) emulsions are formed. They have unique chemical properties covering a wide range of applications from environmental technologies to foodstuffs. In this book, authors discuss the preparation of O/W emulsions and their implications in environmental and food problems, covering hot topics including the composition and spill behavior of diluted bitumens, the use of O/W emulsions as platforms for the synthesis of waterborne particles, new methods to separate oil from water in oily wastewater, emerging technologies for the preparation of O/W emulsions, control of the oxidative status of lipids in oil by employing antioxidants to minimize lipid oxidation, parameters affecting O/W microbial stability and environmental issues and evaluation of interfacial barriers created by emulsifiers--

Emulsions Johan Sjöblom, 2012-12-06 Proceedings of the NATO Advanced Research Workshop, Bergen, Norway, June 24-25, 1991

Nanoemulsions Seid Mahdi Jafari, D. Julian McClements, 2018-02-24 Nanoemulsions: Formulation, Applications, and Characterization provides detailed information on the production, application and characterization of food nanoemulsion as presented by experts who share a wealth of experience. Those involved in the nutraceutical, pharmaceutical and cosmetic industries will find this a useful reference as it addresses findings related to different preparation and formulation methods of nanoemulsions and their application in different fields and products. As the last decade has seen a major shift from conventional emulsification processes towards nanoemulsions that both increase the efficiency and stability of emulsions and improve targeted drug and nutraceutical delivery, this book is a timely resource. - Summarizes general aspects of food nanoemulsions and their formulation - Provides detailed information on the production, application, and characterization of food nanoemulsion - Reveals the potential of nanoemulsions, as well as their novel applications in functional foods, nutraceutical products, delivery systems, and cosmetic formulations - Explains preparation of nanoemulsions by both low- and high-energy methods

Oil-in-Water Nanosized Emulsions for Drug Delivery and Targeting Tamilvanan Shunmugaperumal, 2020-12-22

This book combines emulsion knowledge into a single, comprehensive volume, ideal for professionals and students involved in the areas of pharmaceutical science who are looking to learn about this emergent research concept. Compiles the step-by-step investigations made concerning the potential of nanosized emulsions on both drug delivery and drug targeting areas by different group of scientists in various laboratories across the world Inverts the common nano-emulsions coverage trend of focusing on focused on the particulate system itself, instead exploring the way to turn nanosized emulsions as biomedical tool, as well as, treating the in vitro and in vivo aspects after administration Provides an overview of the current state-of-the art regarding the development of tocol emulsions, emulsion adjuvants in immunization research, oxygen-carrying emulsions (called as fluorocarbon emulsion) and emulsions for delivering drugs to nasal and topical (ocular and transdermal) routes

Emulsion Science Jérôme Bibette, Fernando Leal-Calderon, Véronique Schmitt, Philippe Poulin, 2003-07-01 Emulsions occur either as end products or during the processing of products in a huge range of areas including the food, agrochemical, pharmaceuticals, paints and oil industries. As end products, emulsions allow to avoid organic solvent in processing hydrophobic coatings. Emulsion technology is a suitable approach to vehicle viscous phases. It is also a remarkable mean of targeting actives or capturing specific species. The range of applications of emulsions progresses and their manufacturing becomes more and more sophisticated. Besides this broad domain of technological interest, emulsions are raising a variety of fundamental questions at the frontier between physic and chem istry. Indeed, as a class of soft colloidal materials, emulsions science is linked to various aspects of these disciplines: phase transitions, surface forces and wetting, metastability and hydrodynamic instabilities, mechanical properties and flow. The aim of this book is to review the main important concepts governing emulsion science. In Chapter 2, repulsive interactions between liquid films are discussed as well as adhesive interaction related to wetting. In Chap ter 3, consequences of weak and strong attractions are presented, related to the well accepted liquid solid transition analogy. In Chapter 4, the basics of both bulk compressibility and shear elasticity are presented, the role of disorder being the most important aspect of the elastic behavior of these soft systems. In Chapter 5 the central question of the emulsion lifetime related to metastability is discussed.

Food Materials Science José Miguel Aguilera, Peter J. Lillford, 2007-10-24 Foods are ingested and become part of our body. This book describes the science and procedure behind the materials in foods that impart their desirable properties. The book can serve as a text in a course in food materials science at the senior or graduate level or as a supplemental text in an advanced food technology course. It cac also serve as a reference book for professionals in the food industry.

Emulsions and Oil Treating Equipment Maurice Stewart, Ken Arnold, 2008-12-30 The problem of removing water which is emulsified with produced oil has grown more widespread and often times more difficult as producers attempt to access more difficult reserves. This practical guide is designed to help engineers and operators develop a feel for selection, sizing, and troubleshooting emulsion equipment. These skills are of vital importance to ensure low operating costs and to

meet crude export quality specifications. The book is written for engineers and operators, who need advanced knowledge of the numerous techniques and the equipment used to destabilize and resolve petroleum emulsions problems. In *Emulsions and Oil Treating Equipment: Selection, Sizing and Troubleshooting* the author provides engineers and operators with a guide to understanding emulsion theory, methods and equipment, and practical design of a treating system. Comprehensive in its scope, the author explains methods such as: demulsifiers, temperature, electrostatics and non-traditional methods of modulated or pulsed voltage control, as well as equipment such as: electrostatic treater (dehydrator), separator, gunbarr heater-treater and free water knockout. Written in a how to format, it brings together hundreds of methods, handy formulas, diagrams and tables in one convenient book. - Detailed coverage emulsion equipment and removal methods - Tips for selecting, sizing, and operating emulsion equipment - Overview of emulsion theory and factors affecting treatment methods - Packed with equipment diagrams, worked out calculations covers equipment and removal methods

Crystallization of Lipids Kiyotaka Sato,2018-04-23 An authoritative reference that contains the most up-to-date information knowledge, approaches, and applications of lipid crystals *Crystallization of Lipids* is a comprehensive resource that offers the most current and emerging knowledge, techniques and applications of lipid crystals. With contributions from noted experts in the field, the text covers the basic research of polymorphic structures, molecular interactions, nucleation and crystal growth and crystal network formation of lipid crystals which comprise main functional materials employed in food, cosmetic and pharmaceutical industry. The authors highlight trans-fat alternative and saturated-fat reduction technology to lipid crystallization. These two issues are the most significant challenges in the edible-application technology of lipids, and a key solution is lipid crystallization. The text focuses on the crystallization processes of lipids under various external influences of thermal fluctuation, ultrasound irradiation, shear, emulsification and additives. Designed to be practical, the book's information can be applied to realistic applications of lipids to foods, cosmetic and pharmaceuticals. This authoritative and up-to-date guide: Highlights cutting-edge research tools designed to help analyse lipid crystallization with the most current and the conventional techniques Offers a thorough review of the information, techniques and applications of lipid crystals Includes contributions from noted experts in the field of lipid crystals Presents cutting-edge information on the topics of trans-fat alterative and saturated-fat reduction technology Written for research and development technologists as well as academics, this important resource contains research on lipid crystals which comprise the main functional materials employed in food, cosmetic and pharmaceutical industry.

Science and Technology Behind Nanoemulsions Selcan Karakus,2018-08-22 This book covers new micro-/nanoemulsion systems in technology that has developed our knowledge of emulsion stability. The emulsion system is a major phenomenon in well-qualified products and has extensive usages in cosmetic industry, food industry, oil recovery, and mineral processes. In this book, readers will find recent studies, applications, and new technological developments on fundamental properties of

emulsion systems.

Surfactants Laurier Lincoln Schramm, Laurier L. Schramm, 2000-03-23 This 2000 book provides an introduction to the nature, occurrence, physical properties, propagation, and uses of surfactants in the petroleum industry.

Oil in the Sea III National Research Council, Transportation Research Board, Division on Earth and Life Studies, Marine Board, Ocean Studies Board, Committee on Oil in the Sea: Inputs, Fates, and Effects, 2003-03-14 Since the early 1970s, experts have recognized that petroleum pollutants were being discharged in marine waters worldwide, from oil spills, vessel operations, and land-based sources. Public attention to oil spills has forced improvements. Still, a considerable amount of oil is discharged yearly into sensitive coastal environments. Oil in the Sea provides the best available estimate of oil pollutant discharge into marine waters, including an evaluation of the methods for assessing petroleum load and a discussion about the concerns these loads represent. Featuring close-up looks at the Exxon Valdez spill and other notable events, the book identifies important research questions and makes recommendations for better analysis of—and more effective measures against—pollutant discharge. The book discusses: Input—where the discharges come from, including the role of two-stroke engines used on recreational craft. Behavior or fate—how oil is affected by processes such as evaporation as it moves through the marine environment. Effects—what we know about the effects of petroleum hydrocarbons on marine organisms and ecosystems. Providing a needed update on a problem of international importance, this book will be of interest to energy policy makers, industry officials and managers, engineers and researchers, and advocates for the marine environment.

Food Emulsifiers and Their Applications Richard W Hartel, Gerard L. Hasenhuettl, 2013-04-17 Food emulsions have existed since long before people began to process foods for distribution and consumption. Milk, for example, is a natural emulsion/colloid in which a nutritional fat is stabilized by a milk-fat-globule membrane. Early processed foods were developed when people began to explore the art of cuisine. Butter and gravies were early foods used to enhance flavors and aid in cooking. By contrast, food emulsifiers have only recently been recognized for their ability to stabilize foods during processing and distribution. As economies of scale emerged, pressures for higher quality and extension of shelf life prodded the development of food emulsifiers and their adjunct technologies. Natural emulsifiers, such as egg and milk proteins and phospholipids, were the first to be generally utilized. Development of technologies for processing oils, such as refining, bleaching, and hydrogenation, led to the design of synthetic food emulsifiers. Formulation of food emulsions has, until recently, been practiced more as an art than a science. The complexity of food systems has been the barrier to fundamental understanding. Scientists have long studied emulsions using pure water, hydrocarbon, and surfactant, but food systems, by contrast, are typically a complex mixture of carbohydrate, lipid, protein, salts, and acid. Other surface-active ingredients, such as proteins and phospholipids, can demonstrate either synergistic or deleterious functionality during processing or in the finished food.

Sally's Baking Addiction Sally McKenney,2016-10-11 Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Modern Aspects of Emulsion Science Bernard P Binks,2007-10-31 Emulsions occur either as end products or during the processing of products in a huge range of areas including the food, agrochemical, pharmaceutical, paint and oil industries. Despite over one hundred years of research in the subject, however, a quantitative understanding of emulsions has been lacking. Modern Aspects of Emulsion Science presents a comprehensive description of both the scientific principles in the field and the very latest advances in research in this important area of surface and colloid science. Topics covered include emulsion formation, type, stability (creaming, flocculation, ripening, coalescence), monodisperse and gel emulsions, and applications. Emphasis has been placed on relating the chemistry of the surfactant or protein adsorbed at the oil-water interface to the principles of the physics involved in the bulk emulsion property. The book has been written by a collection of the world's leading experts in the field, and covers both experimental and theoretical approaches. Modern Aspects of Emulsion Science fills a real gap in the market, being the only book of its kind in print. As such it will prove essential reading for graduates and researchers in this subject, in both academia and industry.

Ultrasonic Production of Nano-emulsions for Bioactive Delivery in Drug and Food Applications Thomas Seak Hou Leong,Sivakumar Manickam,Gregory J. O. Martin,Wu Li,Muthupandian Ashokkumar,2018-02-21 This SpringerBrief provides an overview of ultrasonic emulsification and an update on recent advances in developing stable emulsions for the creation of novel drugs and functional foods, with a focus on bioactive delivery in these products. Emulsification is the process of combining two or more immiscible liquids to form a semi-stable mixture. These two liquids generally consist of an organic (oil) phase and an aqueous (water) phase that is stabilized by the addition of an emulsifier. Most common emulsions are of the oil-in-water (O/W) type, but can also be of water-in-oil (W/O) or even multiple emulsion types (i.e. double emulsions) in the form of water-in-oil-in-water (W/O/W) or oil-in-water-in-oil (O/W/O) phases. The formation of an emulsion requires input of energy to distribute the disperse phase in the continuous phase in small-sized droplets that are able to

resist instability. There is great interest in the use of ultrasound to produce emulsions, as it is able to do so relatively efficiently and effectively compared to existing techniques such as rotor stator, high-pressure homogenization and microfluidization. The interaction of ultrasound with the hydrocolloids and biopolymers that are often used to stabilize emulsions can offer advantages such as improved stability or greater control of formed droplet size distributions.

Encyclopedia of Tribology Q. Jane Wang, Yip-Wah Chung, 2013-09-26 TRIBOLOGY - the study of friction, wear and lubrication - impacts almost every aspect of our daily lives. The Springer Encyclopedia of Tribology is an authoritative and comprehensive reference covering all major aspects of the science and engineering of tribology that are relevant to researchers across all engineering industries and related scientific disciplines. This is the first major reference that brings together the science, engineering and technological aspects of tribology of this breadth and scope in a single work. Developed and written by leading experts in the field, the Springer Encyclopedia of Tribology covers the fundamentals as well as advanced applications across material types, different length and time scales, and encompassing various engineering applications and technologies. Exciting new areas such as nanotribology, tribochemistry and biotribology have also been included. As a six-volume set, the Springer Encyclopedia of Tribology comprises 1630 entries written by authoritative experts in each subject area, under the guidance of an international panel of key researchers from academia, national laboratories and industry. With alphabetically-arranged entries, concept diagrams and cross-linking features, this comprehensive work provides easy access to essential information for both researchers and practicing engineers in the fields of engineering (aerospace, automotive, biomedical, chemical, electrical, and mechanical) as well as materials science, physics, and chemistry.

Encyclopedic Handbook of Emulsion Technology Johan Sjoblom, 2001-03-16 A discussion of fundamental characteristics, theories and applications for liquid-liquid colloidal dispersions. It profiles experimental and traditional measurement techniques in a variety of emulsified systems, including rheology, nuclear magnetic resonance, dielectric spectroscopy, microcalorimetry, video enhanced microscopy, and conductivity.

Pharmaceutical Emulsions Dipak Kumar Sarkar, 2013-07-26 Pharmaceutical Emulsions: A Drug Developer's Toolbag covers all the key aspects of pharmaceutical emulsions, starting from the fundamental scientific basics, to the pharmaceutical forms and the chemical tests for its application. The author uses his extensive experience in both industry and academic experience to provide a concise, student friendly guide to the essential fundamentals of physical pharmacy. Divided into three clear sections, the text begins with Section A - Consideration for Product: Medicinal Formulation which includes a historical perspective, explanation of what is an emulsion, stability and instability, and manufacture. Section B - Forms, Use and Application follows, with chapters on creams and ointments, pastes and bases, colloids, transdermal, gels and implants. The final Section, Tests: Chemistry to control the quality, efficacy and fitness for purpose of the product includes chapters on

physic-chemical properties, sizing and microscopy, rheology, QC and finally questions, calculations and dilemmas. Throughout the text there are numerous figures, diagrams and tables to engage the reader. This is an invaluable reference for all students of pharmaceutical sciences, pharmacy industrial pharmaceutical sciences, physical pharmacy and pharmaceutical forms as well as industry professionals

Colloidal Particles at Liquid Interfaces Bernard P. Binks, Tommy S. Horozov, 2006-08-17 The understanding of how small solid particles operate at liquid interfaces is minimal. This book brings together the topics actively being investigated, with contributions from experts in the field. It will be of interest to researchers in chemistry, physics, chemical engineering, pharmacy, food science and materials science.

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