



ENCYCLOPEDIA of EMULSION TECHNOLOGY

Volume 4

**edited by
Paul Becher**

Encyclopedia Of Emulsion Technology

**Cameron Tropea, Alexander L.
Yarin, John F. Foss**



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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

Emulsions Tharwat F. Tadros, 2016-03-21 Chapter 1 General Introduction Definition of emulsions and the role of the emulsifier Classification based on the nature of the emulsifier Classification based on the structure of the system General instability problems with emulsions creaming sedimentation flocculation Ostwald ripening coalescence and phase inversion Importance of emulsions in various industrial applications Chapter 2 Thermodynamics of Emulsion Formation and Breakdown Application of the second law of thermodynamics for emulsion formation Balance of energy and entropy and non spontaneous formation of emulsions Breakdown of the emulsion by flocculation and coalescence in the absence of an emulsifier Role of the emulsifier in preventing flocculation and coalescence by creating an energy barrier resulting from the repulsive energies between the droplets Chapter 3 Interaction Forces between Emulsion Droplets Van der Waals attraction and its dependence on droplet size Hamaker constant and separation distance between the droplets Electrostatic repulsion resulting from the presence of electrical double layers and its dependence on surface or zeta potential and electrolyte concentration and valency Combination of the van der Waals attraction with double layer repulsion and the theory of colloid stability Steric repulsion resulting from the presence of adsorbed non ionic surfactants and polymers Combination of van der Waals attraction with steric repulsion and the theory of steric stabilisation Chapter 4 Adsorption of Surfactants at the Oil Water Interface Thermodynamic analysis of surfactant adsorption and the Gibbs adsorption isotherm Calculation of the amount of surfactant adsorption and area per surfactant molecule at the interface Experimental techniques for measuring the interfacial tension Chapter 5 Mechanism of Emulsification and the Role of the Emulsifier Description of the factors responsible for droplet deformation and its break up Role of surfactant in preventing coalescence during emulsification Definition of the Gibbs dilational elasticity and the Marangoni effect in preventing coalescence Chapter 6 Methods of Emulsification Pipe flow static mixers and high speed stirrers rotor stator mixer Laminar and turbulent flow Membrane emulsification High pressure homogenisers and ultrasonic methods Chapter 7 Selection of Emulsifiers The

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Food Emulsions David Julian McClements, 2004-12-16 *Food Emulsions Principles Practice and Techniques* Second Edition introduces the fundamentals of emulsion science and demonstrates how this knowledge can be applied to better understand and control the appearance stability and texture of many common and important emulsion based foods Revised and expanded to reflect recent developments this s *Food Emulsions* Stig Friberg, Kare Larsson, Johan Sjoblom, 2003-11-04 Upholding the standards that made previous editions so popular this reference focuses on current strategies to analyze the functionality and performance of food emulsions and explores recent developments in emulsion science that have advanced food research and development Written by leading specialists in the field the Fourth Edition probes the latest technologies in food emulsion assessment for excellence in food product design and focuses on methods of emulsion characterization and investigation It contains new

discussions on droplet analysis surface forces and the rheology of emulsions and examines essential components of everyday foods such as breads condiments margarine and cheese **Submicron Emulsions in Drug Targeting and Delivery** S Benita,2019-08-16 It is anticipated that submicron emulsion and lipid suspension will find numerous and novel medical applications in the near future The purpose of this multi authore book is to provide the reader with an up to date general overview of submicron emulsions and lipid suspensions solid lipid nanoparticles as well as to emphasize the various methods of preparation characerization evaluation and potential applications in various therapeutic areas Leading authors have contributed to this unique book which contains all state of the art and detailed knowledge related to the physico chemical pharmaceutical and medical aspects of these most interesting but complex dosage forms thus making this information easily available to the reader This book will be of interest to scientists working in the field of drug delivery and targeting in universities as well as in the pharmaceutical food cosmetic veterinary and chemical industries **Controlled Particle, Droplet and Bubble Formation** D J Wedlock,2012-12-02 The ability to control particle size distributions and to characterize them once formed is an increasingly important topic in the processing industry Many standard processing techniques are looked at in this book but from new and innovative perspectives Well established techniques such as crystallization and precipitation are covered alongside newer technologies such as sol gel processing Formation of products using emulsions aerosols and polymers covered in this book are used across a wide variety of processing industries and all those involved in the processing of chemicals food minerals bioproducts and many other products will find this book an informative reference source

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