Emulsion Technology

Lecture 6

Terminology -I

Phase 1	**Phase 2**
Droplet	Serum
Dispersed	Medium
Discontinuous	Continuous
Internal	External

Terminology - II

Macroemulsions – At least one immiscible liquid dispersed in another as drops whose diameters generally exceed 100 nm. The stability is improved by the addition of surfactants and/or finely divided solids. Considered only kinetically stable.

Miniemulsions – An emulsion with droplets between 100 and 1000 nm, reportedly thermodynamically stable.

Microemulsions – A thermodynamically stable, transparent solution of micelles swollen with solubilizate. Microemulsions usually require the presence of both a surfactant and a cosurfactant (e.g. short chain alcohol).

Becher, P. *Emulsions, theory and practice*, 3rd ed.; Oxford University Press: New York; 2001.

Manufacture of butter*

- Milk is a fairly dilute, not very stable O/W emulsion, about 4% fat.
- Creaming produces a concentrated, not very stable O/W emulsion, about 36% fat.
- Gentle agitation, particularly when cool, 13 – 18 C, inverts it to make a W/O emulsion about 85% fat.
- Drain, add salt, and mix well.
- Voila – butter!
- What remains is buttermilk.

*Becher, *Emulsions*; Oxford; 2001, p. 291

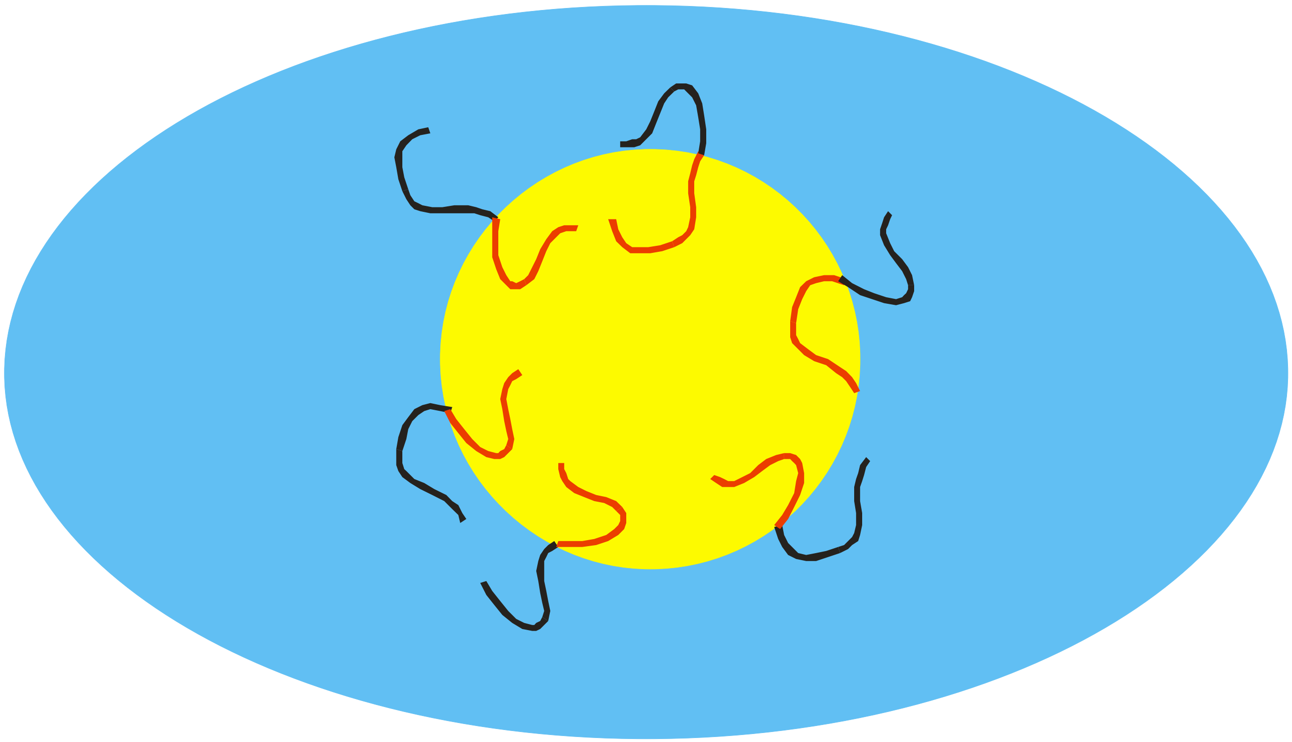
Typical food emulsions

Food	Emulsion type	Dispersed phase	Continuous phase	Stabilization factors, etc.
Milk, cream	O/W	Butterfat triglycerides partially crystalline and liquid oils. Droplet size: 1 – 10 µm Volume fraction: Milk: 3-4% Cream: 10- 30%	Aqueous solution of milk proteins, salts, minerals, etc.	Lipoprotein membrane, phospolipids, and adsorbed casein.
Ice cream	O/W (aerated to foam)	Butterfat (cream) or vegetable, partially crystallized fat. Volume fraction of air phase: 50%	Water and ice crystals, milk proteins, carboxydrates (sucrose, corn syrup) Approx. 85% of the water content is frozen at – 20°C.	The foam structure is stabilized by agglomerated fat globules forming the surface of air cells. Added surfactants act as “destabilizers” controlling fat agglomeration. Semisolid frozen phase.
Butter	W/O	Buttermilk: milk proteins, phospholipids, salts. Volume fraction: 16%	Butterfat triglycerides, partially crystallized and liquid oils; genuine milk fat globules are also present.	Water droplets distributed in semi-solid, plastic continuous fat phase.
Imitation cream (to be aerated)	O/W	Vegetable oils and fats. Droplet size: 1 – 5 µm. Volume fraction: 10 – 30%	Aqueous solution of proteins (casein), sucrose, salts, hydrocolloids.	Before aeration: adsorbed protein film. After aeration: the foam structure is stabilized by aggregated fat globules, forming a network around air cells; added lipophilic surfactants promote the needed fat globule aggregation.
Coffee whiteners	O/W	Vegetable oils and fats. Droplet size: 1 – 5 µm. Volume fraction: 10 – 15 %	Aqueous solution of proteins (sodium caseinate), carbohydrates (maltodextrin, corn syrup, etc.), salts, and hydrocolloids.	Blends of nonionic and anionic surfactants together with adsorbed proteins.
Margarine and related products (low calorie spread)	W/O	Water phase may contain cultured milk, salts, flavors. Droplet size: 1 – 20 µm Volume fraction: 16 – 50 %	Edible fats and oils, partially hydrogenated, of animal or vegetable origin. Colors, flavor, vitamins.	The dispersed water droplets are fixed in a semisolid matrix of fat crystals; surfactants added to reduce surface tension/promote emulsification during processing.
Mayonnaise	O/W	Vegetable oil. Droplet size: 1 – 5 µm. Volume fractions: Minimum 65% (U.S. food standard.)	Aqueous solution of egg yolk, salt flavors, seasonings, ingredients, etc. pH: 4.0 – 4.5	Egg yolk proteins and phosphatides.
Salad dressing	O/W	Vegetable oil. Droplet size: 1 – 5 µm. Volume fractions: Minimum 30% (U.S. food standard.)	Aqueous solutions of egg yolk, sugar, salt, starch, flavors, seasonings, hydrocolloids, and acidifying ingredients. pH: 3.5 – 4.0	Egg yolk proteins and phosphatides combined with hydrocolloids and surfactants, where permitted by local food law.

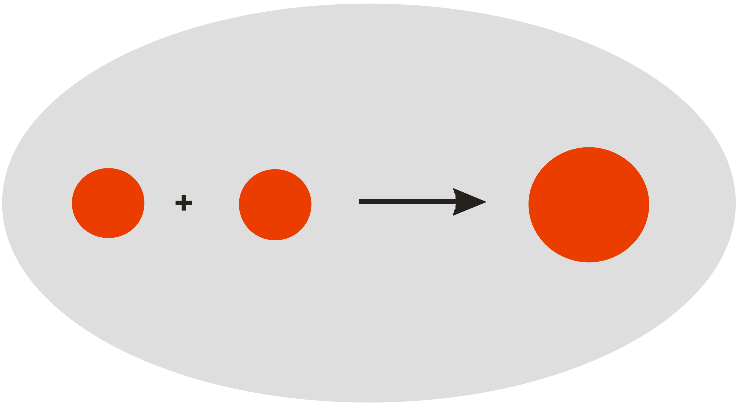
Surface activity in emulsions

Emulsions are dispersions of droplets of one liquid in another.

Emulsifiers are soluble, to different degrees, in both phases.

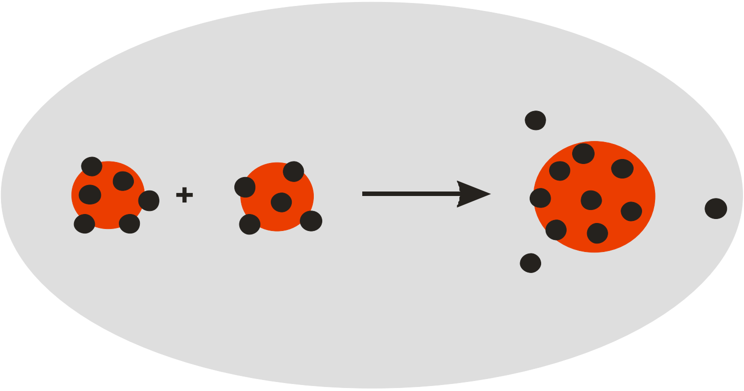


Emulsion stability



$$\Delta F = \sigma \Delta A < 0$$

Drops coalesce spontaneously.



$$\Delta F = \sigma \Delta A + \text{ work of desorption}$$

If the work of desorption is high, the coalescence is prevented.

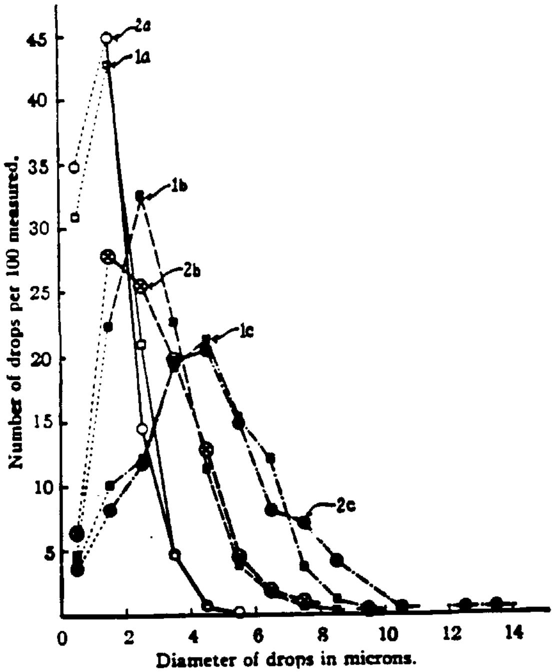
Stability of emulsions*

Types:

- Creaming – less dense phase rises
- Inversion – internal phase becomes external phase
- Ostwald ripening – small droplets get smaller
- Flocculation – droplets stick together
- Coalescence – droplets combine into larger ones

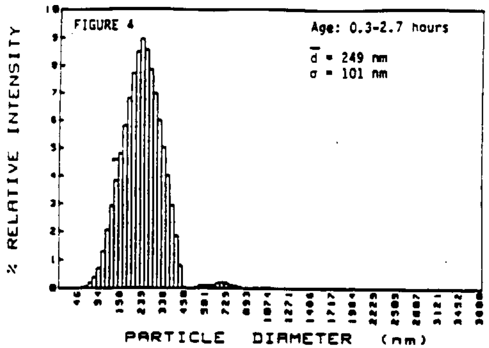
*Dickenson in ”Food Structure”; Butterworths; 1988; p. 43.

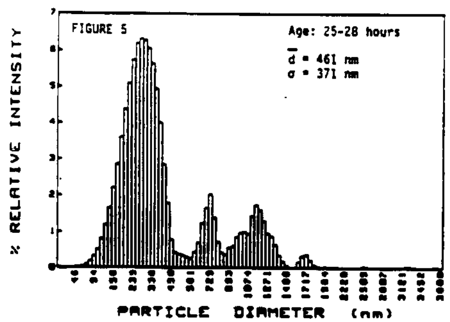
Ripening of Emulsions

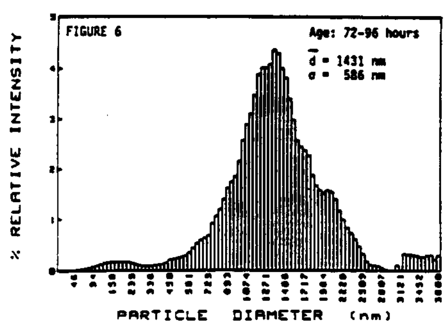


Change in size distribution with aging, 0.005 M sodium oleate and octane: 1*a*, measured on first day; 1*b*, measured on third day; 1c. measured on seventh day, 0.005M cesium oleate; 2a, measured on first day; 2b measured on third day; 2c. Measured on seventh day.

Breaking of emulsions

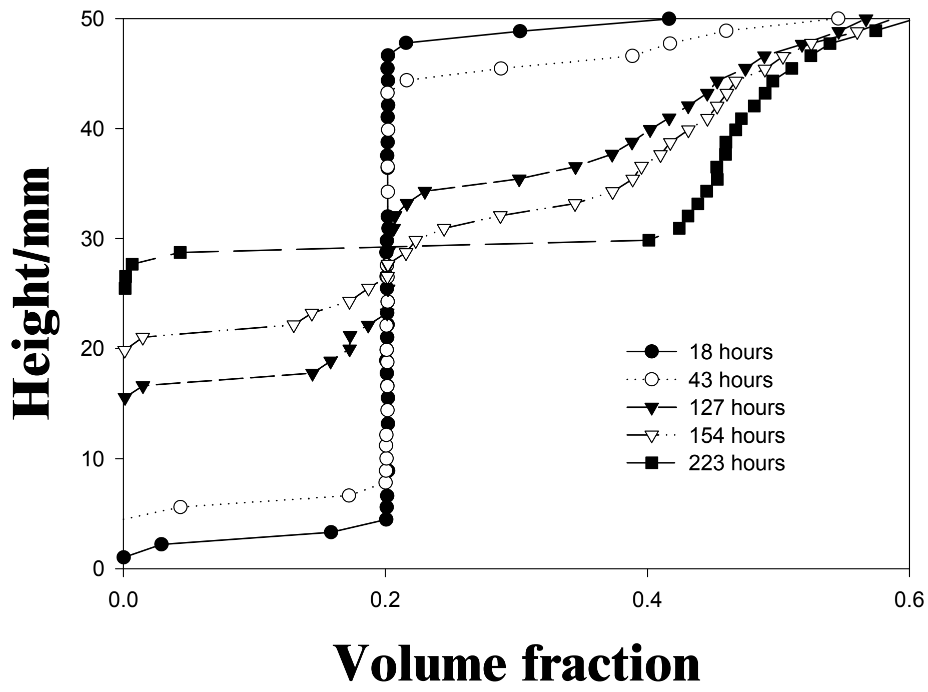






An emulsion system with an initial particle size of 235 *nm* was destabilized by dilution in a solution of an ionic surfactant opposite in sign to that of the particle charge. The three figures show the resulting distributions at times up to 4 days as reported in the figures.

Creaming of Emulsions



Volume fraction at various heights and times was determined by measuring the speed of sound.

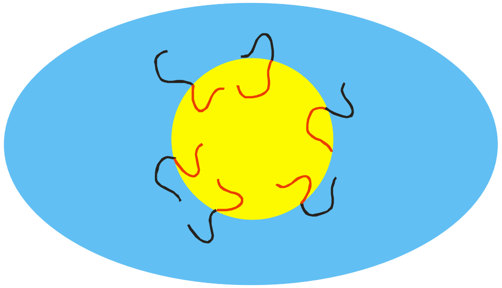
Stability of emulsions - II

Electrostatic stabilization – at lower volume fractions

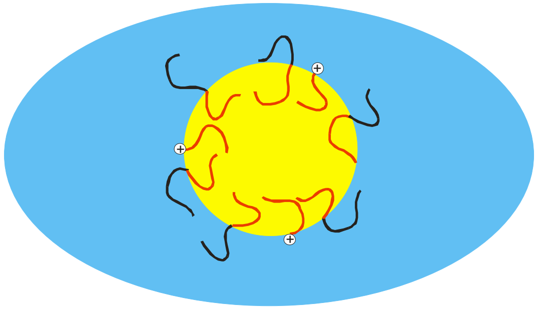
Steric stabilization – at all volume fractions

Additional factors –

1. Steric stabilization is enhanced by solubility in both phases:



2. Mixed emulsifiers (cosurfactants) are common. They can come from either phase.



3. Temperature is important – solubility changes quickly.

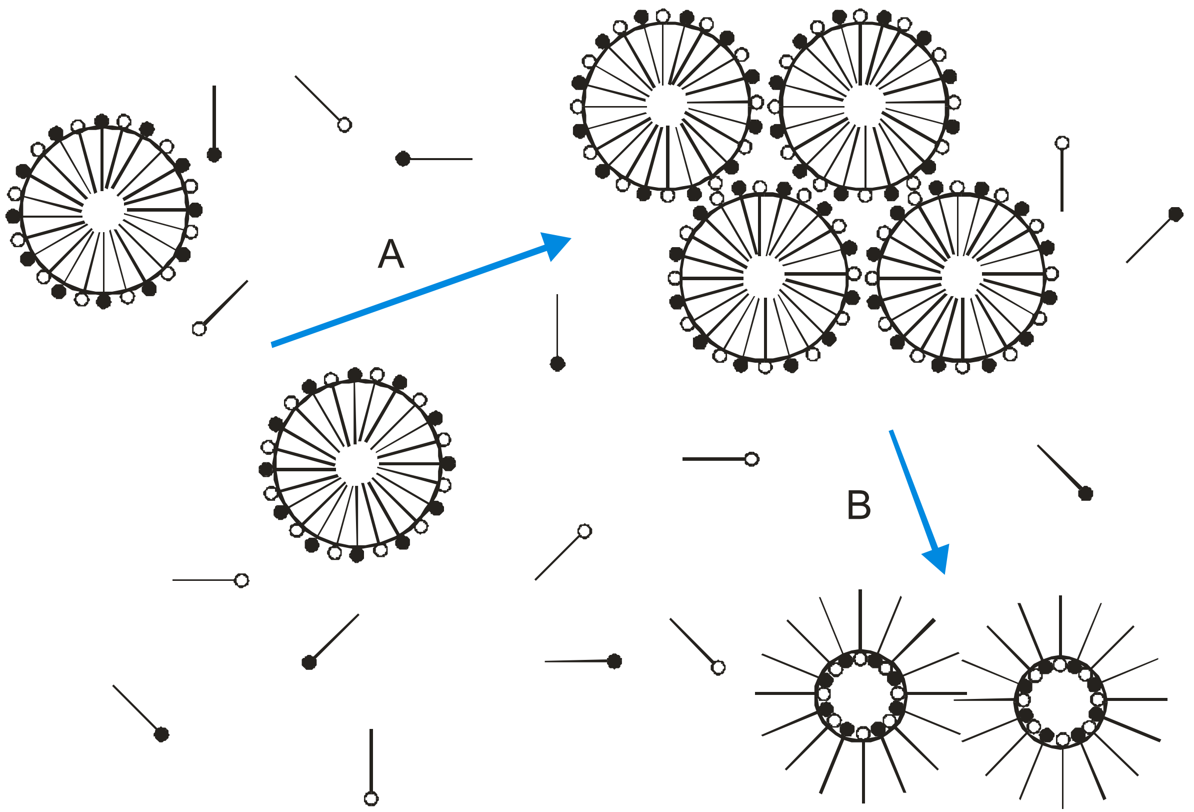
Demulsification – breaking emulsions

First, determine type, O/W or W/O. Continuous phase will mix with water or oil.

- Chemical demulsification, i.e. change the HLB
  - Add an emulsifier of opposite type.
  - Add agent of opposite charge.
- Freeze-thaw cycles.
- Add electrolyte. Change the pH. Ion exchange
- Raise temperature.
- Apply electric field.
- Filter through fritted glass or fibers.
- Centrifugation.

Emulsion Inversion

As the concentration increases (A) the droplets get closer until they pinch off into smaller, opposite type of emulsion (B).

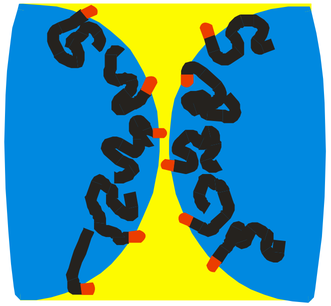


Bancroft's Rule

"The emulsifier stabilizes the emulsion type where the continuous phase is the medium in which it is most soluble."

A hydrophilic solute in an O/W emulsion.

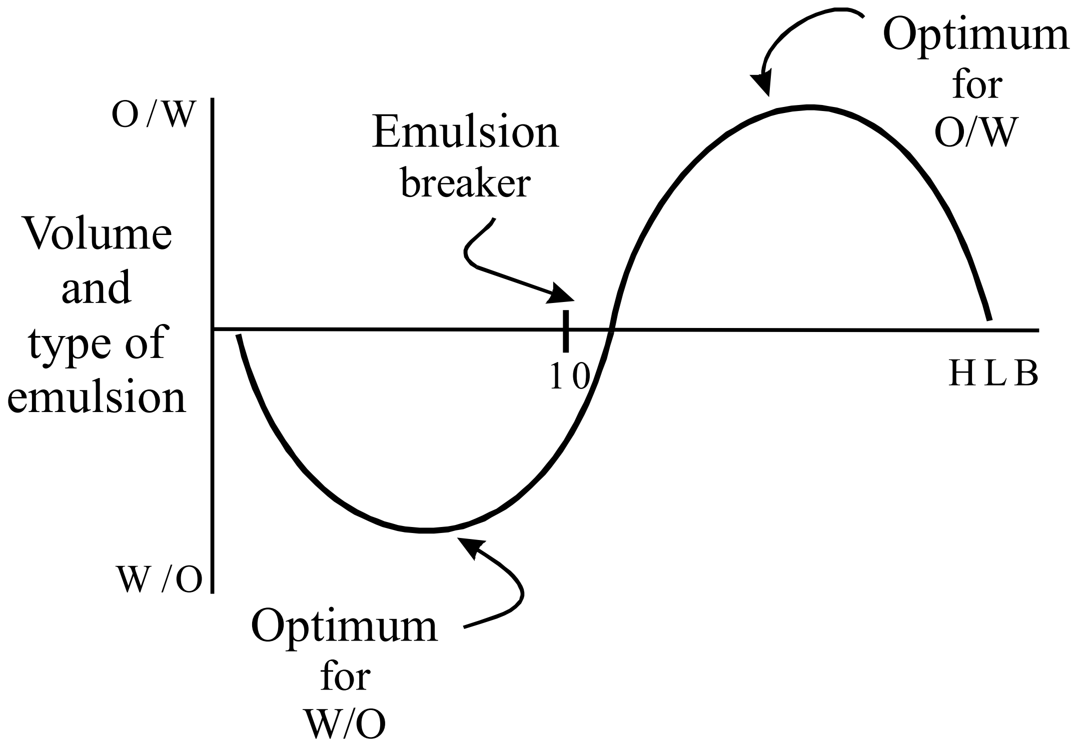
The long tail on the surfactant is to represent the longer range interaction of a "hydrophilic" molecule through water.



A hydrophilic solute in a W/O emulsion.

The HLB Schema

Variation of type and amount of residual emulsion with HLB number of emulsifier.



HLB Scale

Lipophilic End of Scale					Hydrophilic end of scale
Stearane	Steric Acid	Sodium Stearate	Sodium Laurate	Sucrose	Sodium Sulfate
Soluble in oil; insoluble in water	Soluble in oil; insoluble in water	Soluble in oil; and in hot water	Slightly oil-soluble; soluble in water	Insoluble in oil; soluble in water	Insoluble in oil; soluble in water
Nonspreading on water substrate	Spreads on water substrate	Spreads on water substrate	Reduces surface tension of aqueous solutions	Does not affect the surface tension in aqueous solution	Increases surface tension in aqueous solution
Does not affect interfacial tension at oil–water interface	Reduces interfacial tension at oil–water interface	Reduces interfacial tension at oil–water interface	Reduces interfacial tension at oil–water interface	Does not affect interfacial tension at oil–water interface	Increases interfacial tension at oil–water interface
Does not stabilize emulsions	Stabilizes water in oil emulsions	Stabilizes either type of emulsion	Stabilizes oil in water emulsions	Does not stabilize emulsions	Decreases the stability of emulsions
	1	HLB Scale	20		

Applications of the HLB Scale

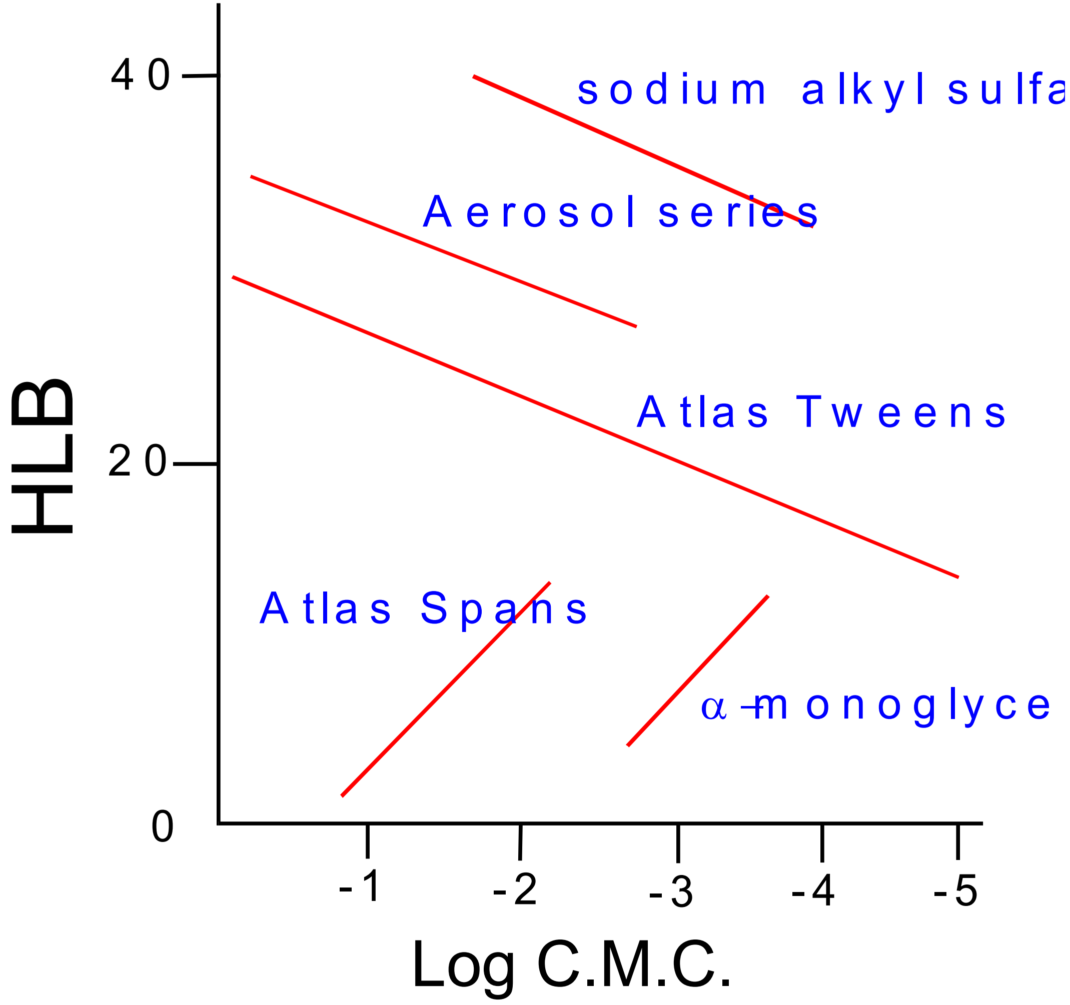
HLB Range	Application
3.5–6	W/O emulsifier
7–9	Wetting agent
8–18	O/W emulsifier
13–15	Detergent
15–18	Solubilizer

Group Numbers for Calculating HLB Values

$$HLB = 7 + \sum(H) - \sum(L)$$

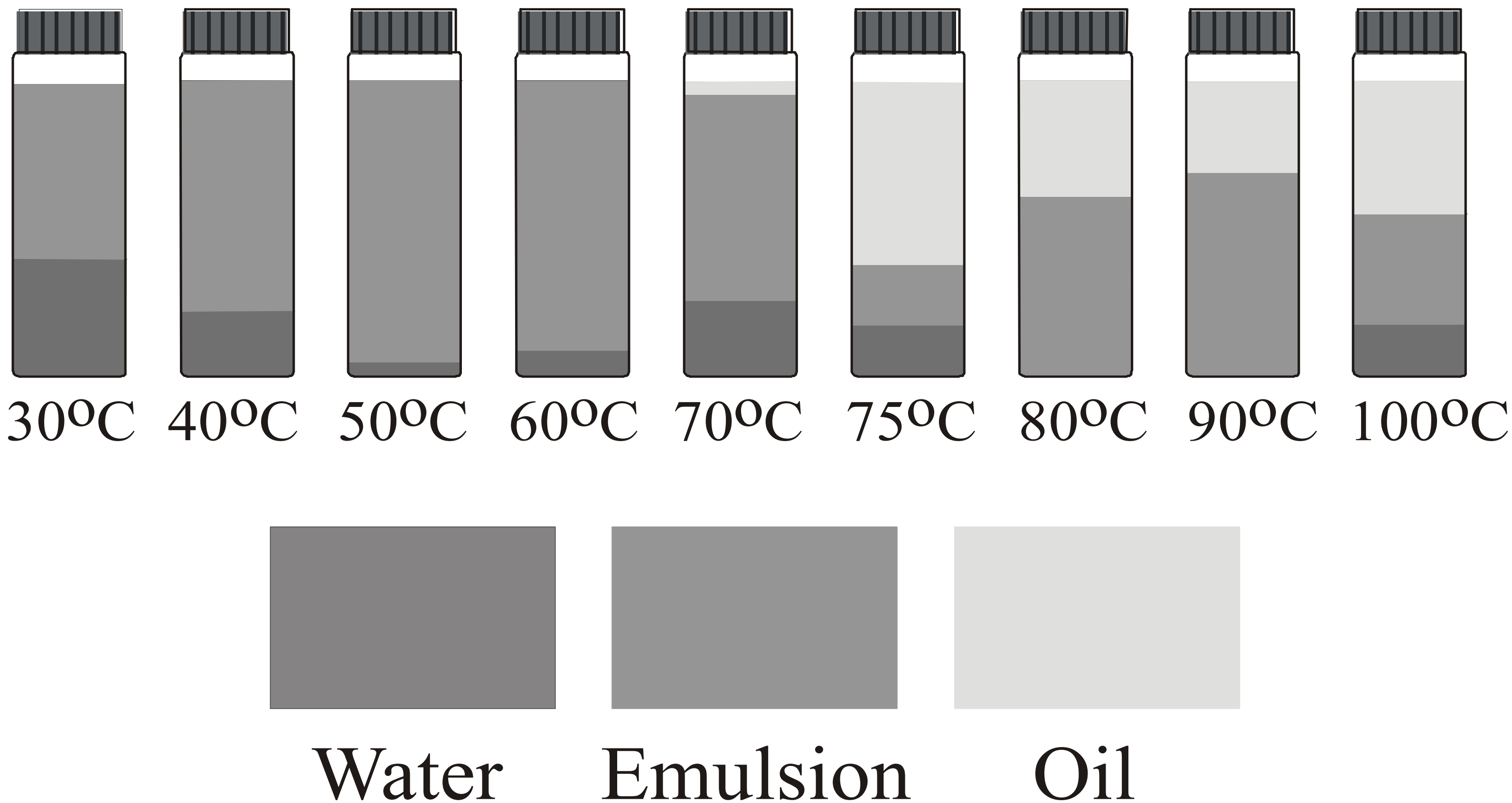
	Group Number
Hydrophilic Groups	
$-OSO_3Na^+$	38.7
$-COO^-K^+$	21.1
$-COO^-Na^+$	19.1
N (tertiary amine)	9.4
Ester (sorbitan ring)	6.8
Ester (free)	2.4
$-COOH$	2.1
$-OH$ (free)	1.9
$-O-$	1.3
$-OH$ (sorbitan ring)	0.5
$(-CH_2CH_2O-)_n$	$0.33n$
Lipophilic Groups	
$-CH-$	
$-CH_2-$	0.475
CH_3-	
$=CH-$	
$(-CHCH_3CH_2O-)_n$	$0.15n$

HLB and C.M.C.



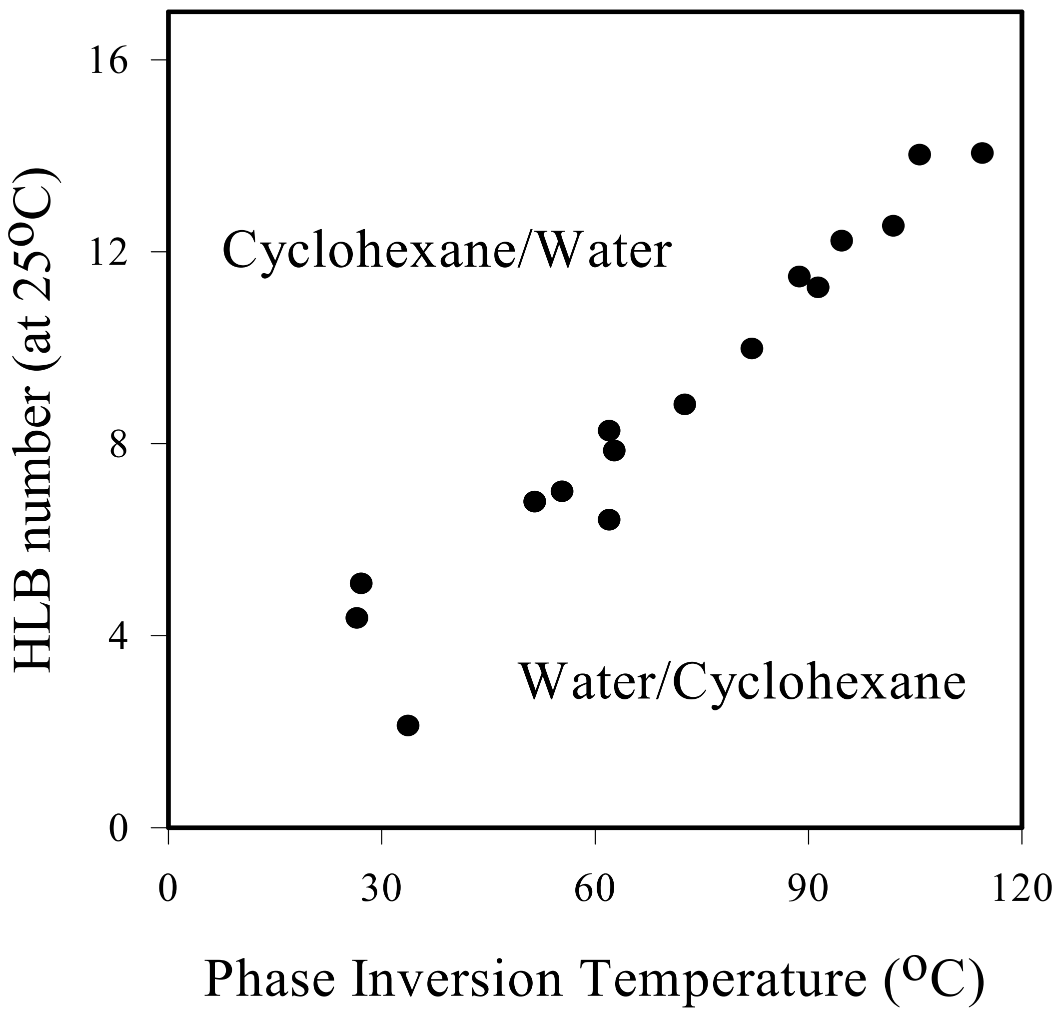
HLB
40
20
0
sodium alkyl sulfa
Aerosol series
Atlas Tweens
Atlas Spans
α -monoglyce
-1
-2
-3
-4
-5
Log C.M.C.

Phase inversion temperature

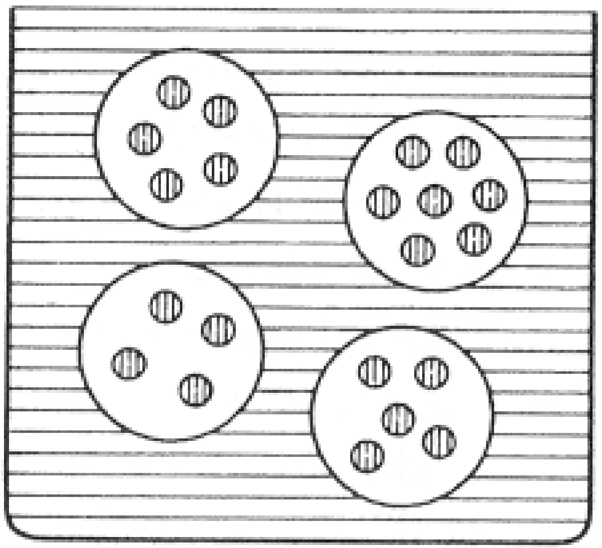


www.bias-net.com/chimica/pdf/set_baglioni.pdf

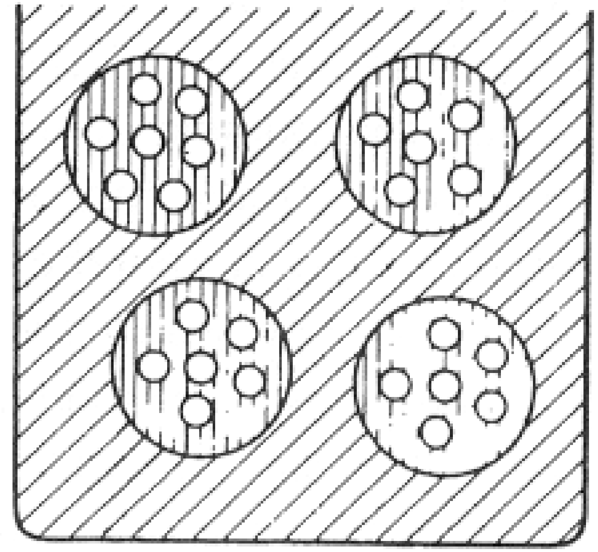
HLB and the Phase Inversion Temperature



Multiple emulsions



(a)



(b)

(a) W/O/W double emulsion   O/W/O double emulsion

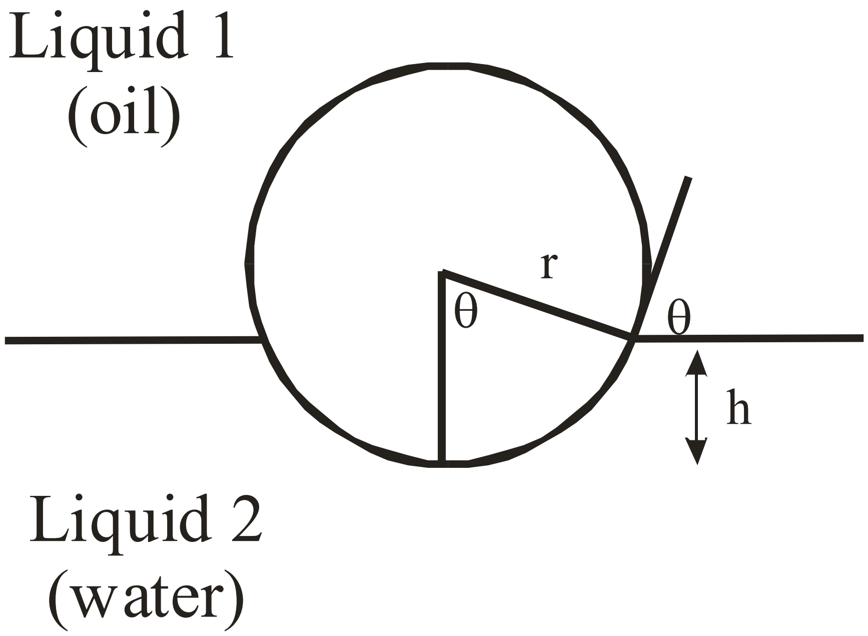
Consider, for either diagram:

Each interface needs a different HLB value.

The curvature of each interface is different.

    (Rosen, p. 313)

Particles as emulsion stabilizers



Almost all particles are only partially wetted by either phase.

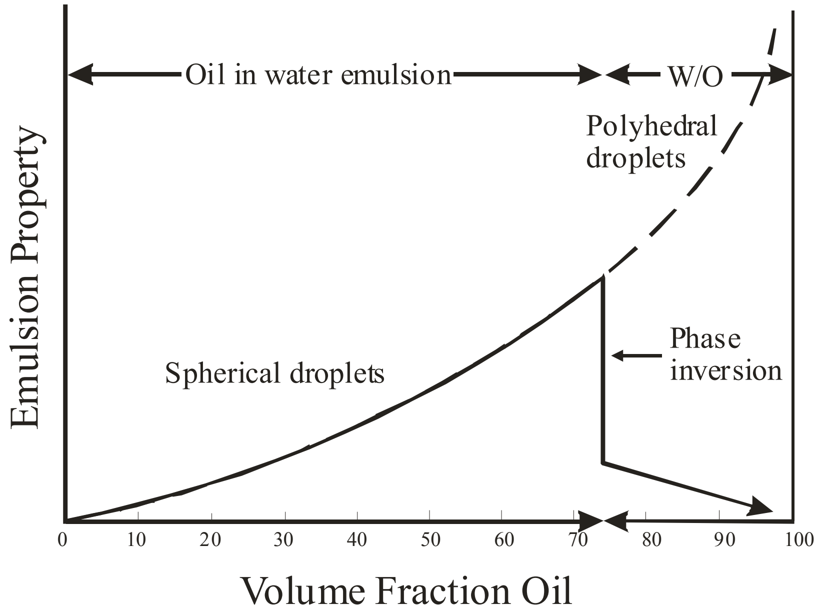
When particles are "adsorbed" at the surface, they are hard to remove – the emulsion stability is high.

Crude oil is a W/O emulsion and is old!!

Physical properties of emulsions

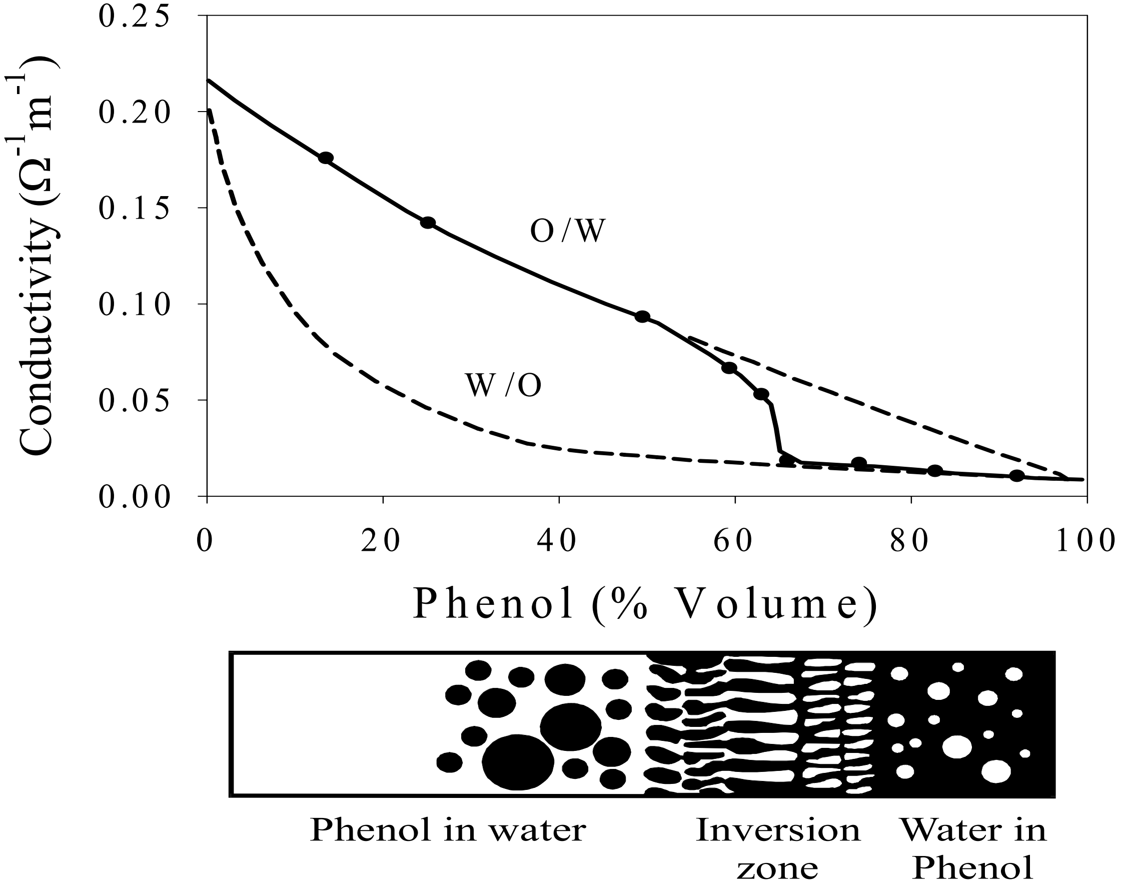
- **Identification** of “internal” and “external” phases; W/O or O/W
- **Droplet size and size distributions** – generally greater than a micron
- **Concentration of dispersed phase** – often quite high. The viscosity, conductivity, etc, of emulsions are much different than the continuous phase.
- **Rheology** – complex combinations of viscous (flowing) elastic (when moved a little) and viscoelastic (when moved a lot) properties.
- **Electrical properties** – useful to characterize structure.
- **Multiple phase emulsions** – drops in drops in drops, …

The Variation in Emulsion Properties with Concentration



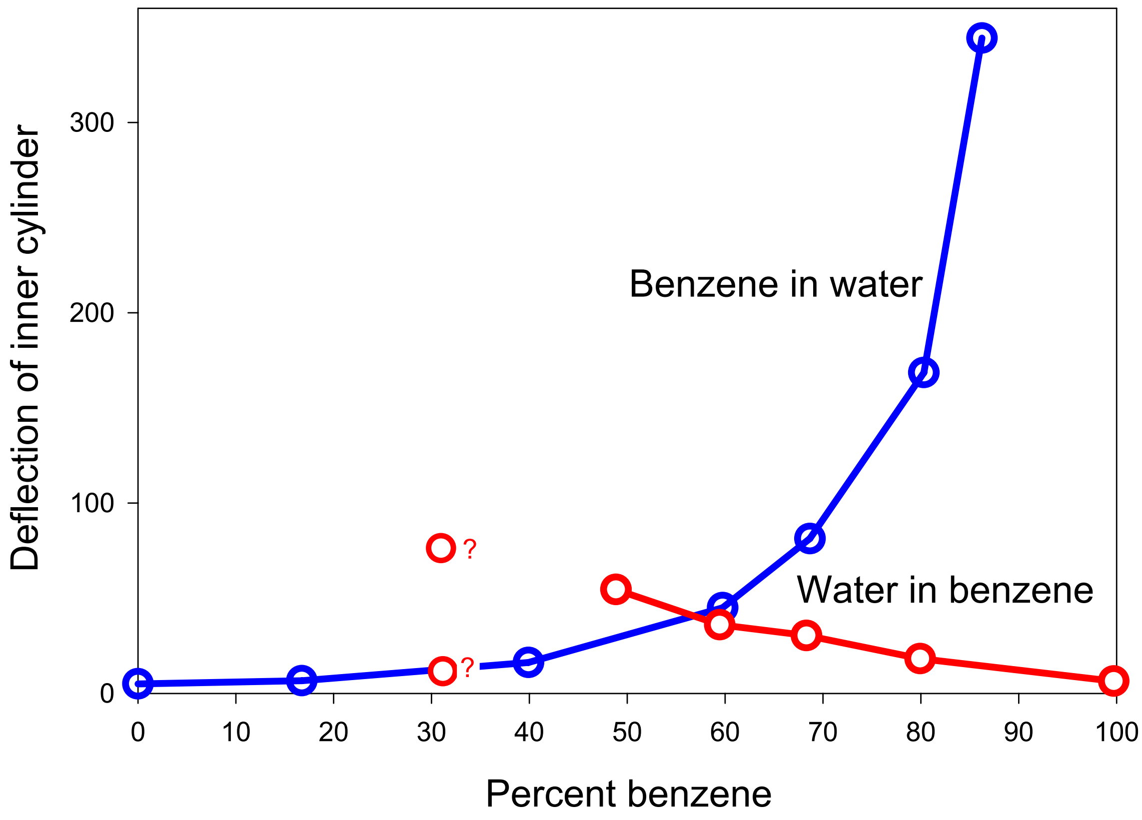
The variation of properties of emulsions with changes in composition. If inversion occurs, there is a discontinuity in properties, as they change from one curve to the other. Above 74% there is either a phase inversion or the droplets are deformed to polyhedra.

Conductivity of Emulsions

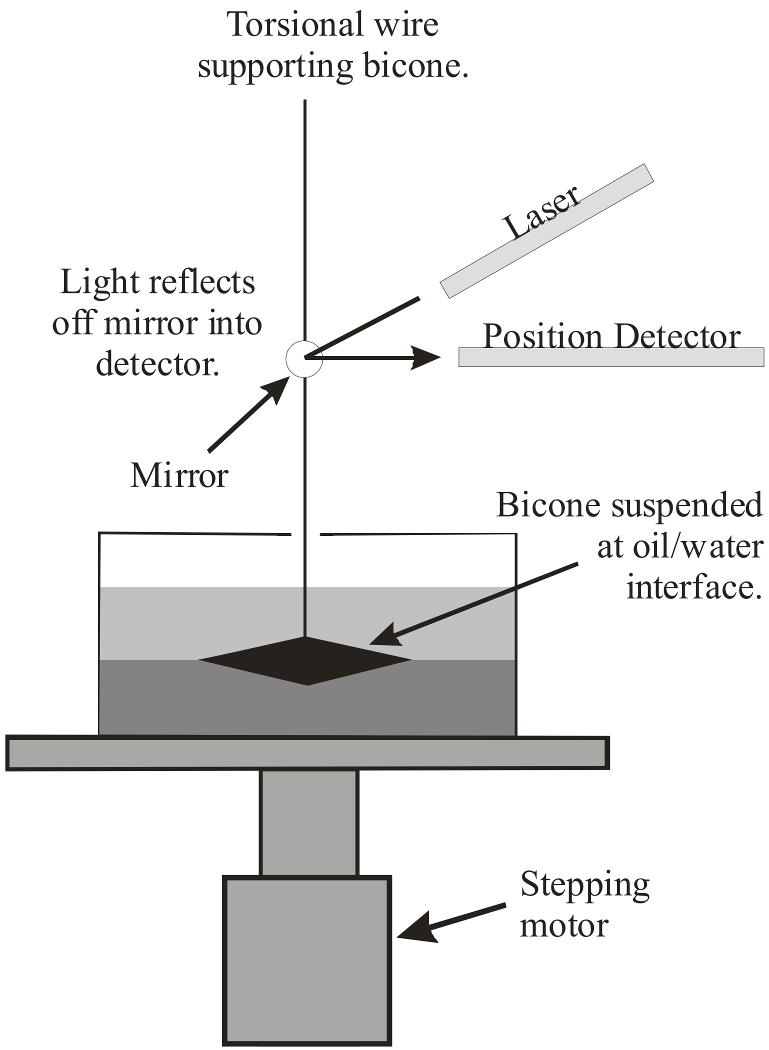


The specific conductivity of aqueous potassium iodide and phenol emulsions as a function of composition (Manegold, p. 30).

Viscosities of Two Types of Emulsion



Interfacial viscosimeter



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