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TITLE

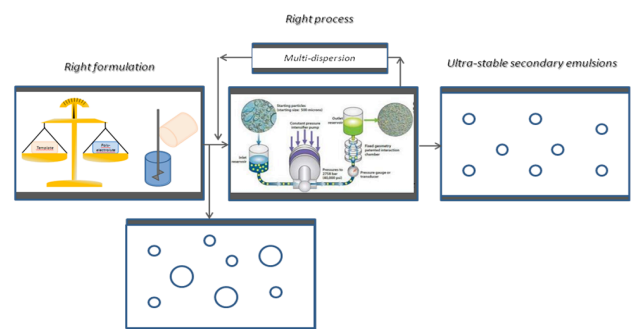
Method for obtaining ultrastable nano-emulsions

INVENTORS

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DESCRIPTION

A new method to obtain ultra-stable emulsions is described. The stability of an emulsion can be strongly improved by associating to a right formulation the right process or better sequences of processes. After coating the emulsion with a thin polymer shell it has to be re-dispersed one or more times to homogenize the formulation which allows stabilities at least higher than 9 months. The developed product is also perfectly biodegradable that is a fundamental requisite for applications in food, cosmetic and pharmaceutical fields with sizes ranging between 50 and 200nm and with good Poly-Dispersion Indexes (PDI below 0.1) as required for these applications.



APPLICATIONS

Food, Cosmetic and pharmaceutical industries

KEYWORDS

Ultrastable emulsions, Layer by Layer, food, cosmetic, pharmaceutic

BIBLIOGRAPHIC DATA

Metodo per l'ottenimento di nanoemulsioni ultrastabili

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