

1. Record Nr.	UNINA9910830143303321
Titolo	Multiple emulsions [[electronic resource]] : technology and applications // edited by Abraham Aserin
Pubbl/distr/stampa	Hoboken, N.J., : Wiley-Interscience, c2008
ISBN	1-281-13488-0 9786611134884 0-470-20926-7 0-470-20925-9
Descrizione fisica	1 online resource (354 p.)
Collana	Wiley series on surface and interfacial chemistry
Altri autori (Persone)	AserinAbraham
Disciplina	660.294514 660/.294514
Soggetti	Emulsions Emulsions (Pharmacy)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	MULTIPLE EMULSIONS; CONTENTS; Preface; Introduction; Contributors; 1. Multiple Emulsion Stability: Pressure Balance and Interfacial Film Strength; 2. Structure and Rheology of Stable Multiple Emulsions; 3. Visualization of Stability and Transport in Double Emulsions; 4. Effect of an Oil-Insoluble Solute on the Stability of Multiple Water-Oil-Water Emulsions; 5. Multiple Emulsions Stabilized by Biopolymers; 6. Recent Developments in Manufacturing Particulate Products from Double-Emulsion Templates Using Membrane and Microfluidic Devices; 7. Recent Developments in O/W/O Multiple Emulsions 8. Potentialities of W/O/W Multiple Emulsions in Drug Delivery and Detoxification 9. Surface-Modified Fine Multiple Emulsions for Anticancer Drug Delivery; 10. Application of Emulsion Technology to Transarterial Injection Chemotherapy for Hepatocellular Carcinoma Using Double-Emulsion Enclosing Vesicles of Anticancer Drug Solution; 11. Lipiodol W/O/W Emulsion for Transcatheter Arterial Embolization Therapy Prepared with Two-Step Pumping Emulsification Method; 12. Multiple Emulsions: Delivery System for Antigens; Index
Sommario/riassunto	The Comprehensive, Single-Source Reference on Multiple EmulsionsIn

theory, multiple emulsions have significant potential for breakthrough applications in food, agricultural, pharmaceutical, nutraceutical, and cosmetic industries in which they can facilitate the sustained release and transport of active material. However, in practice, multiple emulsions are thermodynamically unstable. This book presents recent findings that can help formulators understand how to enhance their stability. With chapters contributed by leading experts from around the world, it covers the definition and prop

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