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Collana	Wiley series on surface and interfacial chemistry
Altri autori (Persone)	AserinAbraham
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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 Detoxification9. 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 Emulsions
In 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
