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ONLINE ISSN: 1881-39					
			PRINT	ISSN : 1344-6606	
<b>Food Science and Techn</b>	ology Research				
Vol. 7 (2001), No. 4 pp.3	300-302				

## Preparation of W/O/W Emulsions at Low Emulsifier Concentrations

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(Received: March 7, 2001) (Accepted: August 1, 2001)

W/O/W emulsions were prepared using low concentrations of emulsifiers in the oily and outer aqueous phases, and the formation of the emulsions were evaluated by the encapsulation efficiency of a fluorescent marker in the inner aqueous phase. W/O/W emulsions were produced even at low emulsifier concentrations, although the standard deviation of the encapsulation efficiency immediately after preparation became larger as the emulsifier concentration decreased. Long-term stability of the emulsions with no emulsifier was unsatisfactory, although emulsions with a lipophilic emulsifier only in the oily phase were stable for 30 days with a decrease in the encapsulation efficiency of less than around 5%. Emulsifier species also significantly affected the formation of W/O/W emulsions.

**Keywords:** W/O/W emulsion, low emulsifier concentration, encapsulation efficiency

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To cite this article:

Preparation of W/O/W Emulsions at Low Emulsifier Concentrations Yuri HASEGAWA, Hanaho IMAOKA, Shuji ADACHI and Ryuichi MATSUNO, *FSTR*. Vol. 7, 300-302. (2001).

doi:10.3136/fstr.7.300 JOI JST.JSTAGE/fstr/7.300

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