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Stability and Uniformity of Oil Droplets in Preparation of Emulsion Agar Gel

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We investigated the stability of a monodispersed o/w emulsion and droplet distribution in an agar-based emulsion gel during successive preparation. At each stage of the emulsion-sol preparation, almost droplet diameter and number in excess of the range of measurement. These results directly indicate that the monodispersity of the emulsion before and after heating of the agar sol. To evaluate oil droplet uniformity in gel, sections of 5 mm in height were cut from the top, middle and bottom of gel. No differences were found in the number of oil droplets and the size of droplet sizes in top, middle and bottom sections of the gels with o/w emulsion.

ranging from 0.01 to 0.27 in any of the emulsion gels.

Keywords: [emulsion gel](#), [agar](#), [stability](#), [uniformity](#), [monodispersed](#)

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