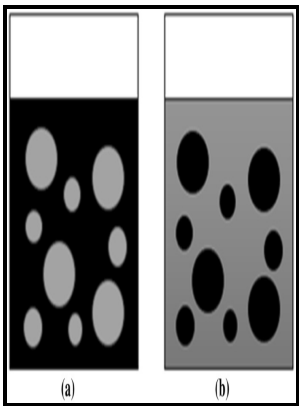
# Investigations on the hydrogen-ion concentration of oil-in-water type of emulsions.

## - - Stability of curcumin in oil




Description: -
-Investigations on the hydrogen-ion concentration of oil-in-water type of emulsions.
-Investigations on the hydrogen-ion concentration of oil-in-water type of emulsions.
Notes: Thesis (M. Sc.)--The Queens University of Belfast, 1937.
This edition was published in 1937



Tags: #Oil #emulsions

**Surfactant Concentration, Antioxidants, and Chelators Influencing Oxidative Stability of Water**

Advances in Colloid and Interface Science, 113 1 , 1 2005. An oil-in-water emulsion comprising an indicator.

**Rheological Behavior of Water**

Laguerre M, López Giraldo LJ, Lecomte J, Figueroa-Espinoza M-C, Baréa B, Weiss J, Decker EA, Villeneuve P 2010 Relationship between hydrophobicity and antioxidant ability of phenolipids in emulsion: a parabolic effect of the chain length of rosmarinate esters. Statistical analysis of the results Main effects ANOVA, indicates that both the mean volume diameter of the water droplets and the stability rating of the emulsions were markedly affected by the addition of salt in the aqueous phase, even when the concentration of salt was 0. The droplet-size distribution for oilfield emulsions is determined by the following methods.

**Effect of pH on the antimicrobial activity and oxidative stability of oil**

Lilitchan S, Tangprawat C, Aryusuk K, Krisnangkura S, Chokmoh S, Krisnangkura K: Partial extraction method for the rapid analysis of total lipids and gamma-oryzanol contents in rice bran. Emulsions Stabilized with Polyelectrolyte Complexes Prepared from a Mixture of a Weak and a Strong Polyelectrolyte. .

**Effect of pH on the antimicrobial activity and oxidative stability of oil**

Washington, DC: American Chemical Society. Wagner C: Theory of precipitate change by redissolution.

**Investigation of effect of non**

The addition of salt to the aqueous phase had a great importance for the reduction of the droplet diameter and the stability increase of the obtained emulsions, giving evidence that the salt stabilized the emulsions against Ostwald ripening. Langmuir 2015, 31 45 , 12472-12480.

**Production and characterization of oil**

A graph of concentration versus absorption was obtained by measuring the absorption at 585 nm of 1, 2 and 5% emulsions of Quaker N 3750 ST in alkaline water Fig. It was found that the HLB of emulsifier has a significant effect on the emulsion stability.

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