

# Contents

<b>1 Introduction</b> .....	1
References.....	5
<b>2 Nano and Micro Food Emulsions</b> .....	7
2.1 Methods of Formation.....	7
2.1.1 Nanoemulsions.....	7
2.1.2 Conventional Emulsions .....	10
2.2 Physical Chemical Properties .....	11
2.2.1 Nanoemulsions.....	11
2.2.2 Conventional Emulsions .....	12
2.3 Structuring Food Emulsions .....	12
References.....	13
<b>3 Methods for Stability Studies</b> .....	15
3.1 Visual Observation.....	15
3.2 Rheological Methods .....	20
3.2.1 Small-Deformation Rheology .....	21
3.2.2 Viscosity.....	24
3.3 Ultrasound Profiling.....	27
3.4 Electroacoustic Spectroscopy: $\zeta$ -Potential.....	31
3.5 Measurement of Surface Concentration.....	33
3.6 Microscopic Analysis.....	34
3.6.1 Transmission Electron Microscopy (TEM) .....	34
3.6.2 CLSM.....	37
3.7 Nuclear Magnetic Resonance (NMR) Techniques.....	39
3.8 Optical Methods.....	43
3.8.1 Dynamic Light Scattering (DLS).....	43
3.8.2 Diffusing Wave Spectroscopy (DWS).....	46
3.8.3 Turbiscan.....	48
References.....	55
<b>Index</b> .....	61

<http://www.springer.com/978-1-4614-3255-5>

Analytical Techniques for Studying the Physical  
Properties of Lipid Emulsions

Herrera, M.

2012, VI, 66 p. 8 illus., 5 illus. in color., Softcover

ISBN: 978-1-4614-3255-5