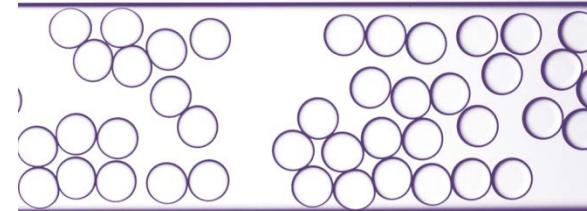
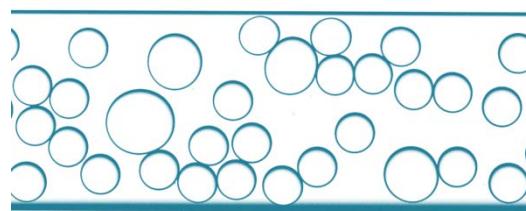
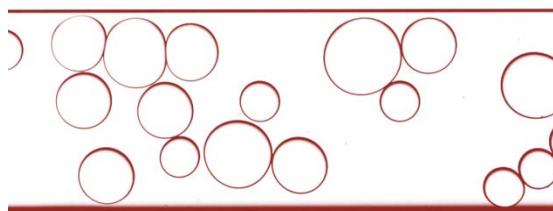


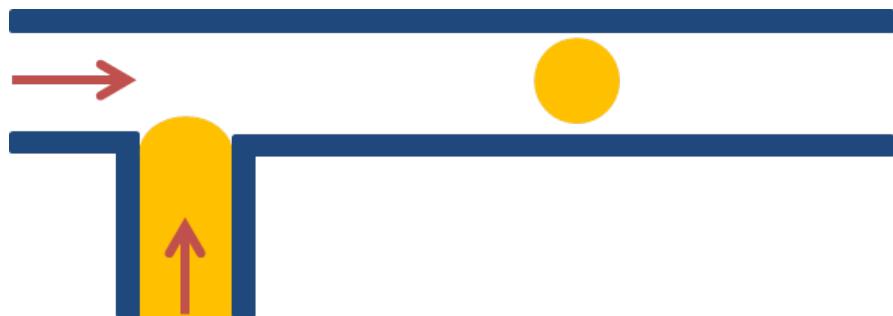
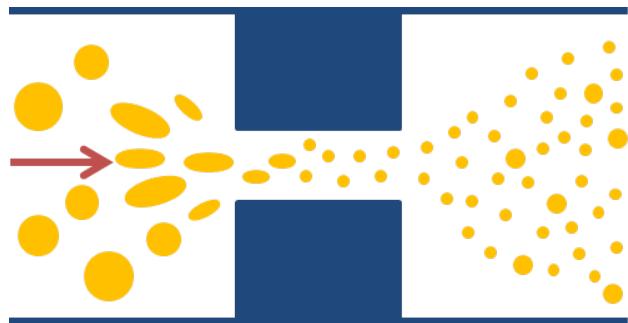
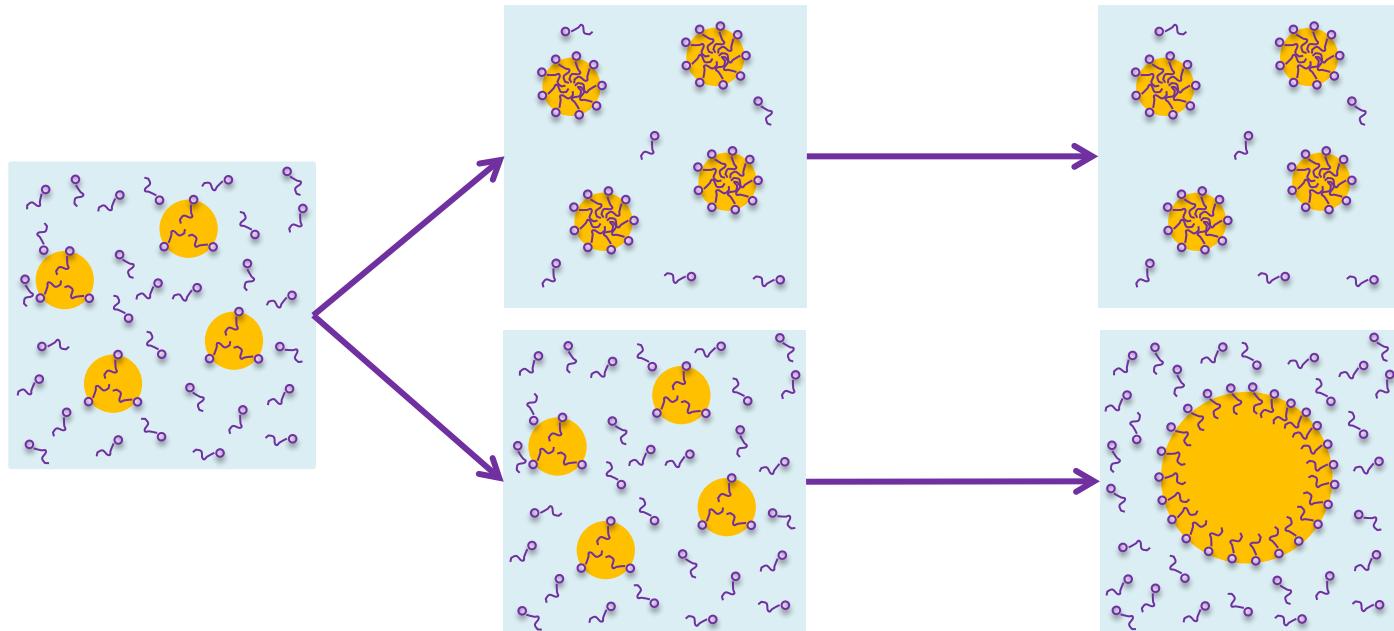


# Microfluidic methods to study emulsion formation

Kelly Muijlwijk

Claire Berton-Carabin and Karin Schroën

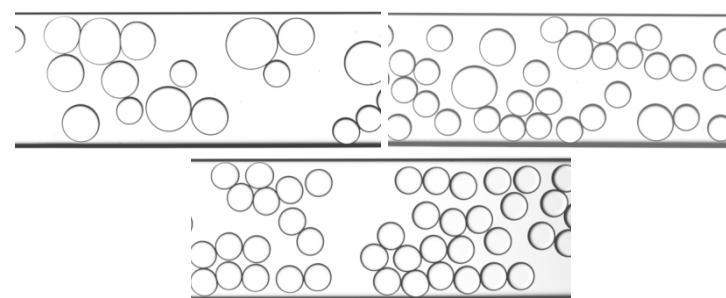


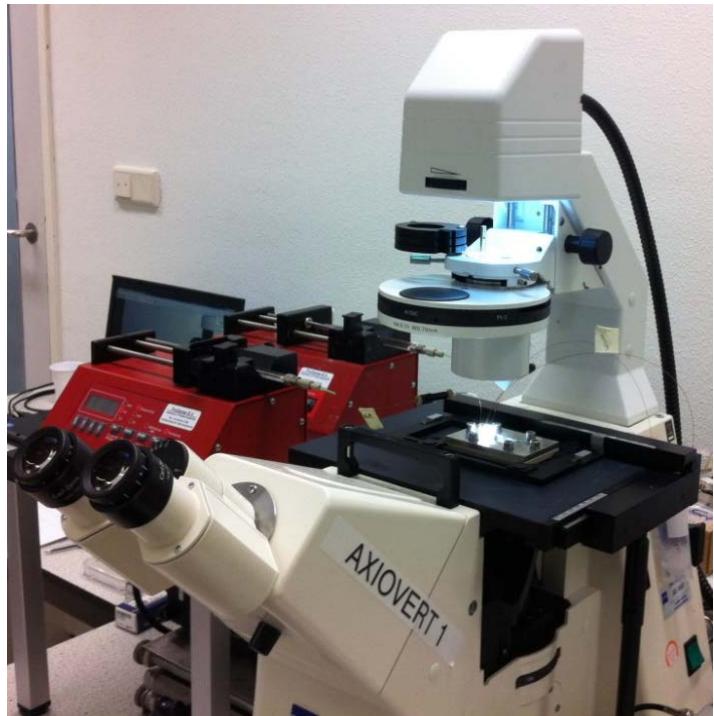
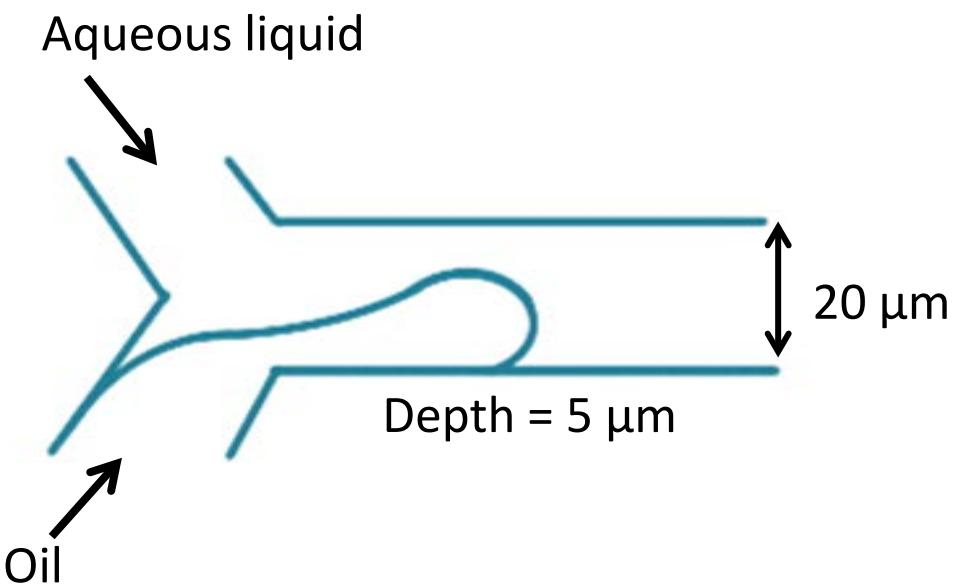


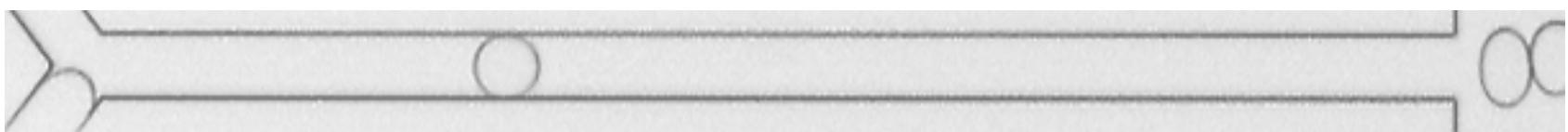
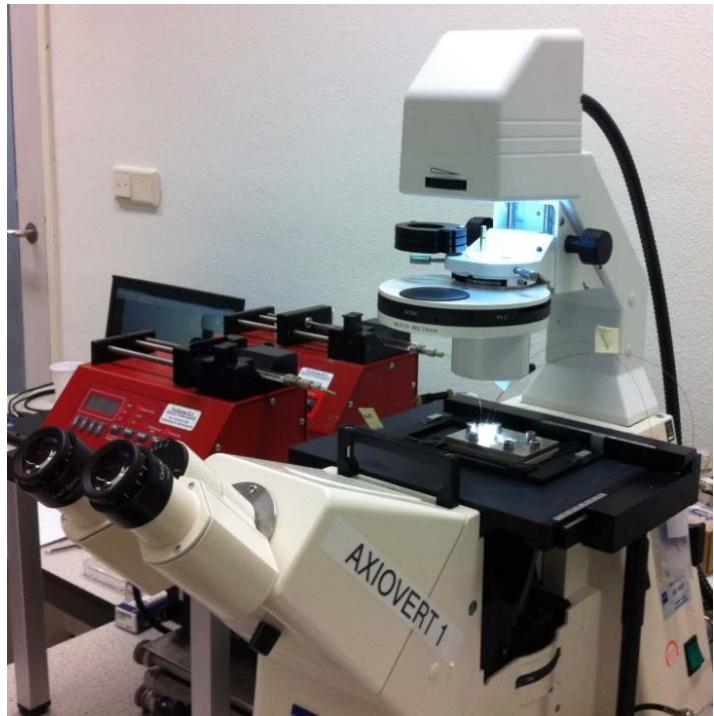
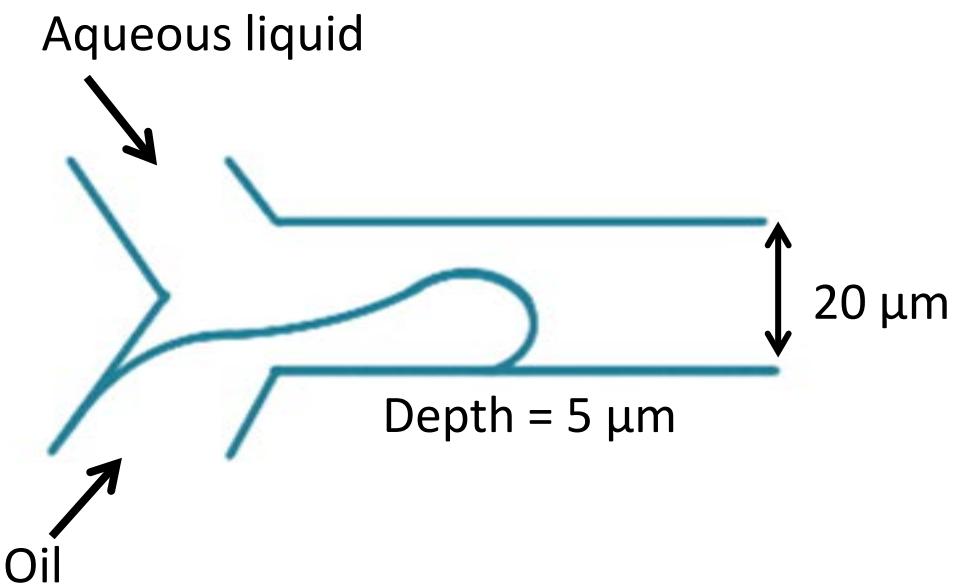
Emulsifier adsorption



Coalescence



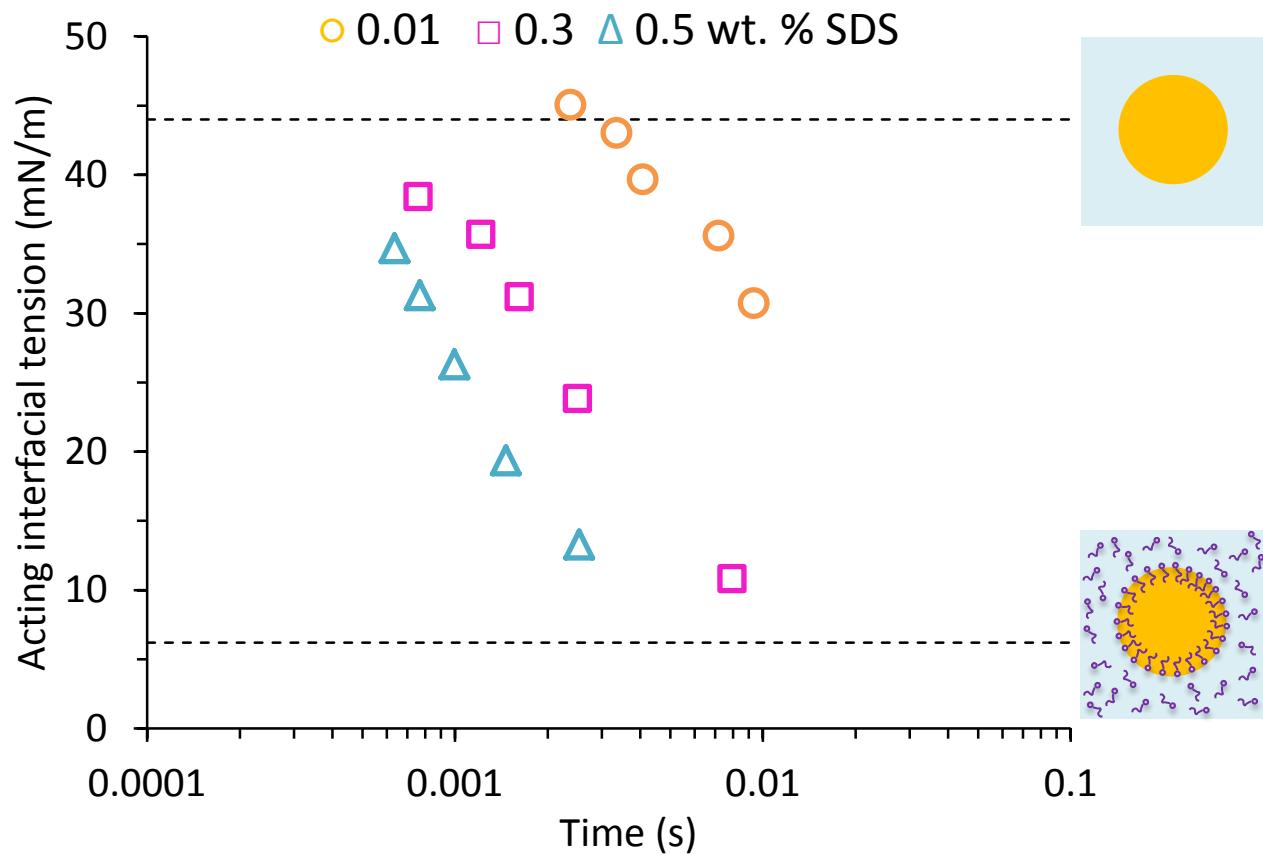
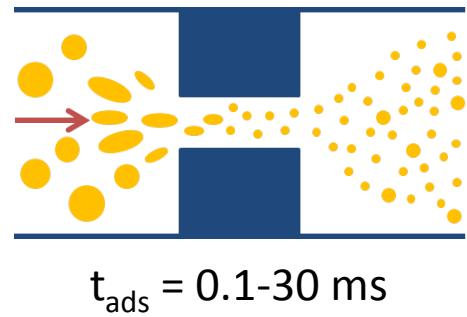


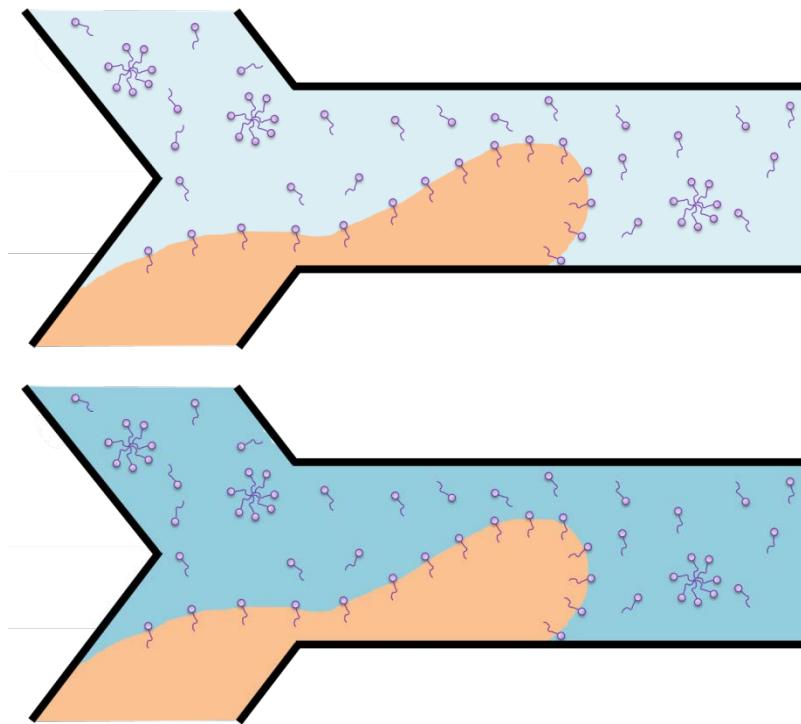
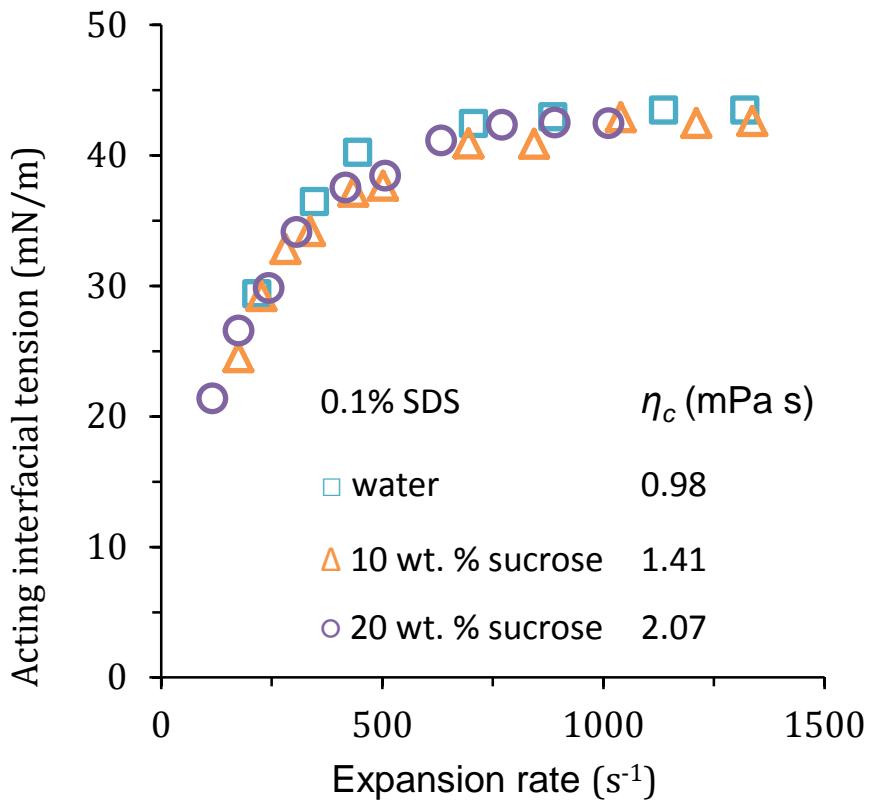


Recorded at 18000 frames/second  
Movie at 7 frames/second

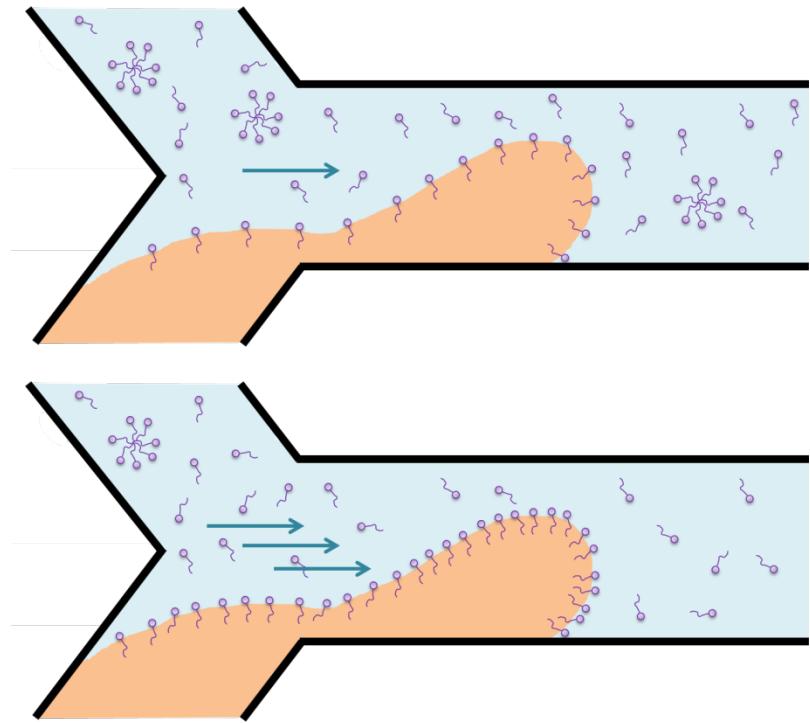
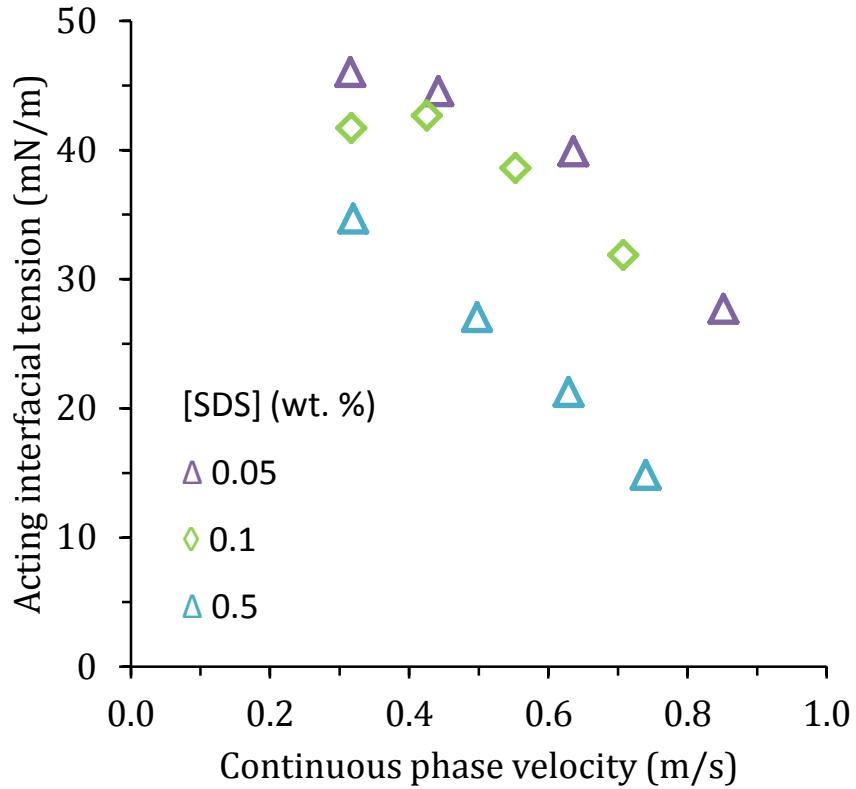
## Measure interfacial tension

- Based on droplet size
- At droplet detachment (0.4-9.4 ms)



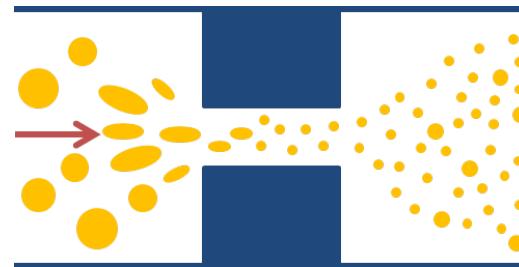


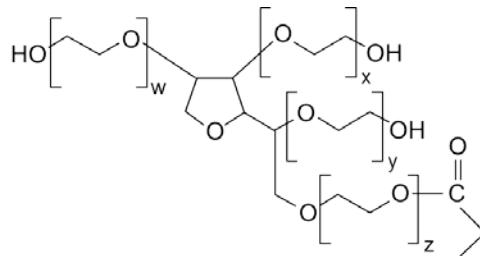
Continuous phase viscosity: no influence on adsorption



Continuous phase velocity: adsorption increases with velocity

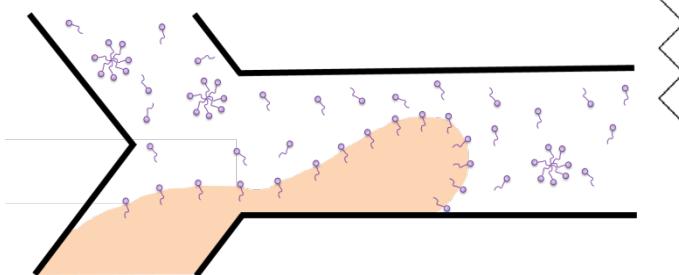
→ Convective mass transport



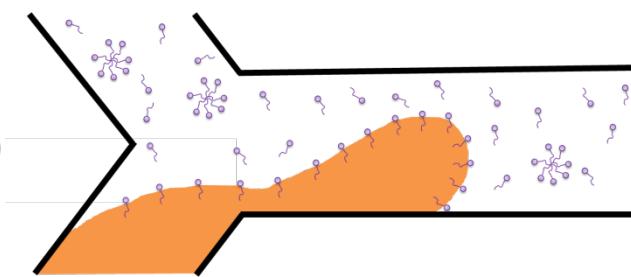


Tween 20

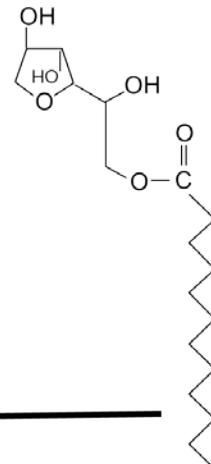
Decane ( $\text{C}_{10}\text{H}_{22}$ )  
 $\eta_c = 0.9 \text{ mPa s}$



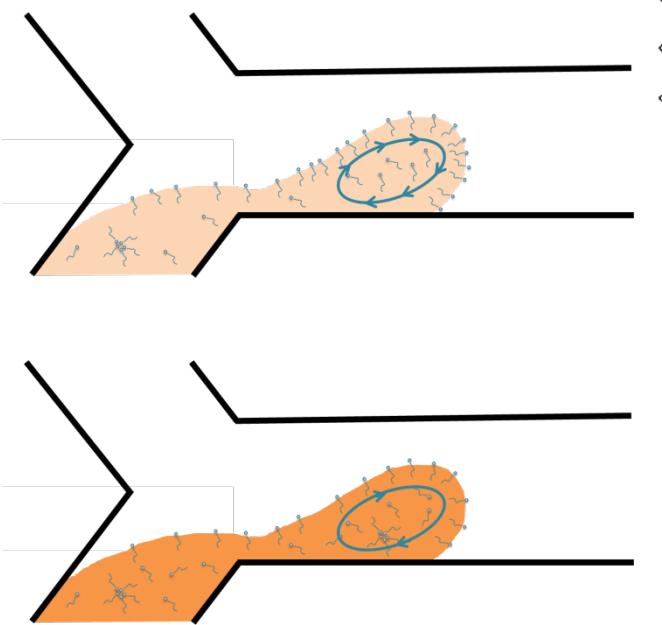
Hexadecane ( $\text{C}_{16}\text{H}_{34}$ )  
 $\eta_c = 3.5 \text{ mPa s}$



Small effect due to intercalation



Span 20



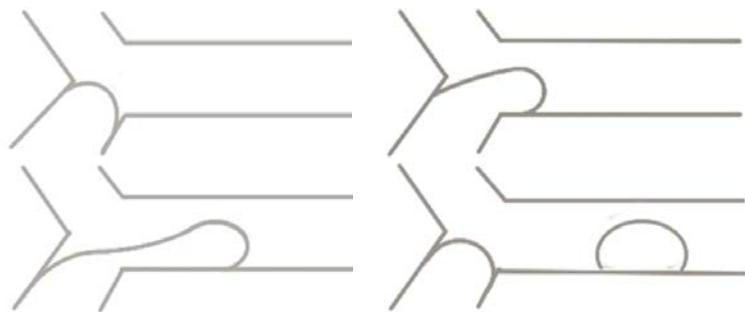
Large effect due to convection

# Microfluidic method to measure emulsifier adsorption

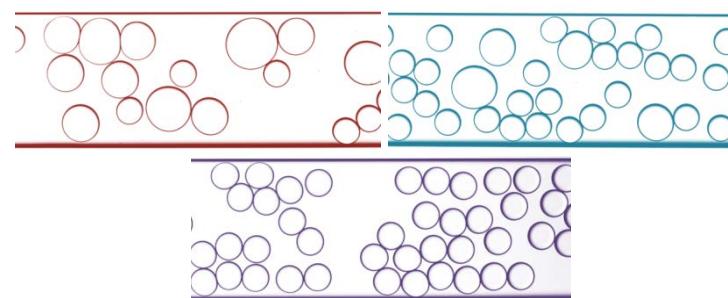
- At high expansion rates ( $100\text{-}2000\text{ s}^{-1}$ )
- Within milliseconds (0.4-9.4 ms)
- Convective mass transport (continuous phase and dispersed phase)
- Different oils can be used (hexadecane, dodecane, and decane)
- Food-grade emulsifiers (Span 20 and Tween 20)



Emulsifier adsorption



Coalescence



Protein solution

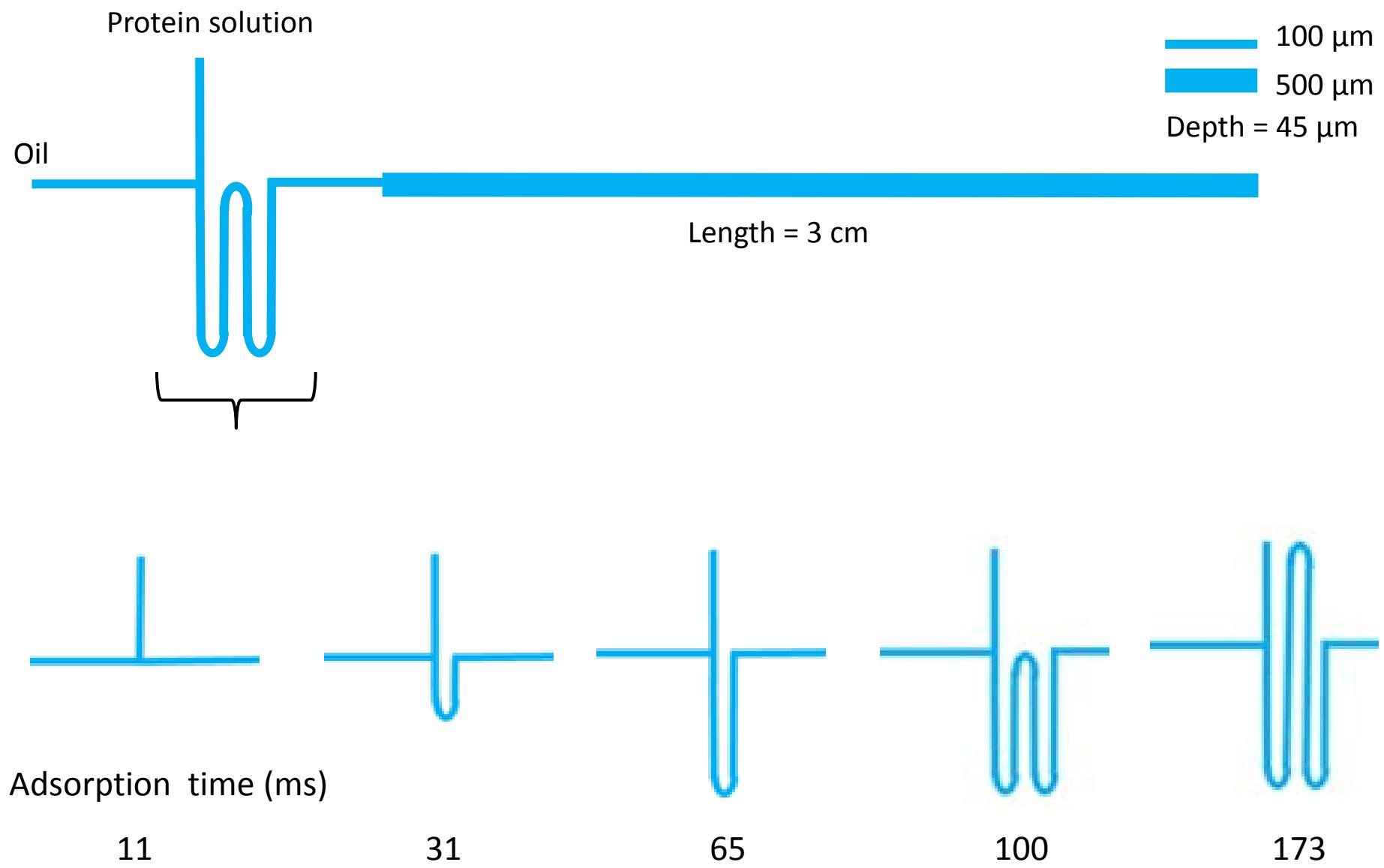


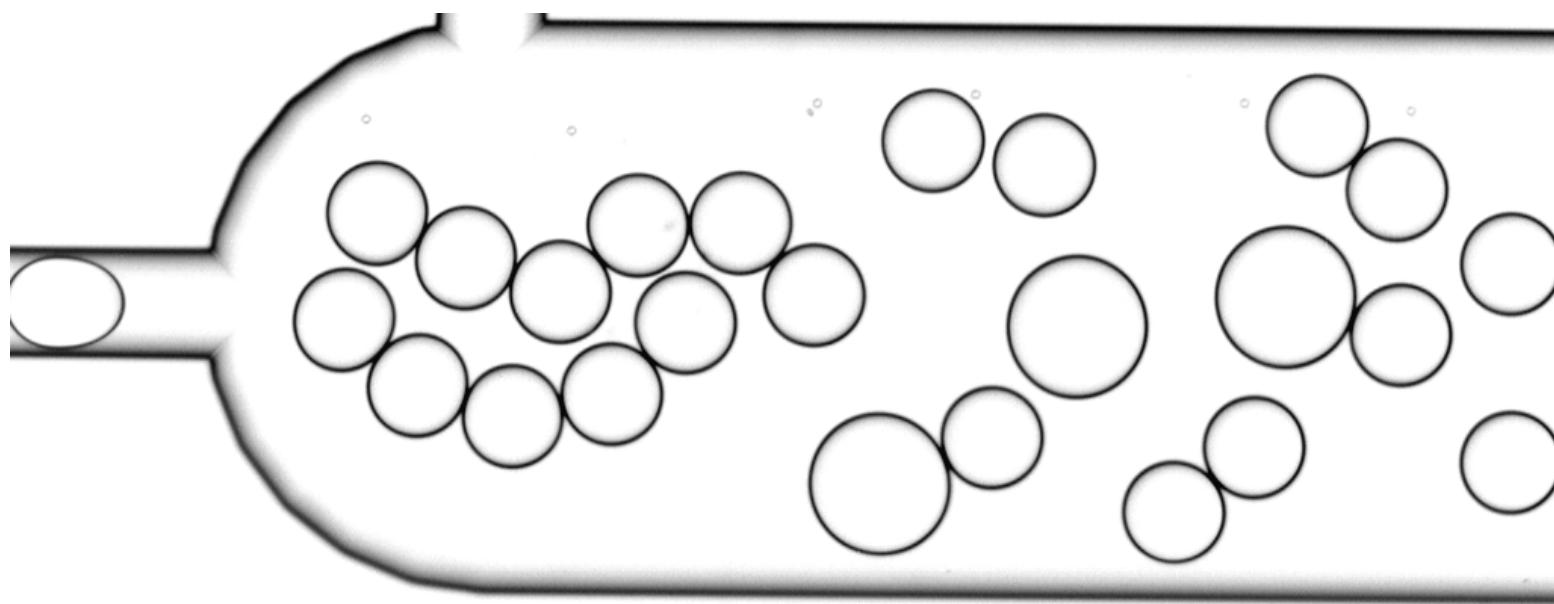
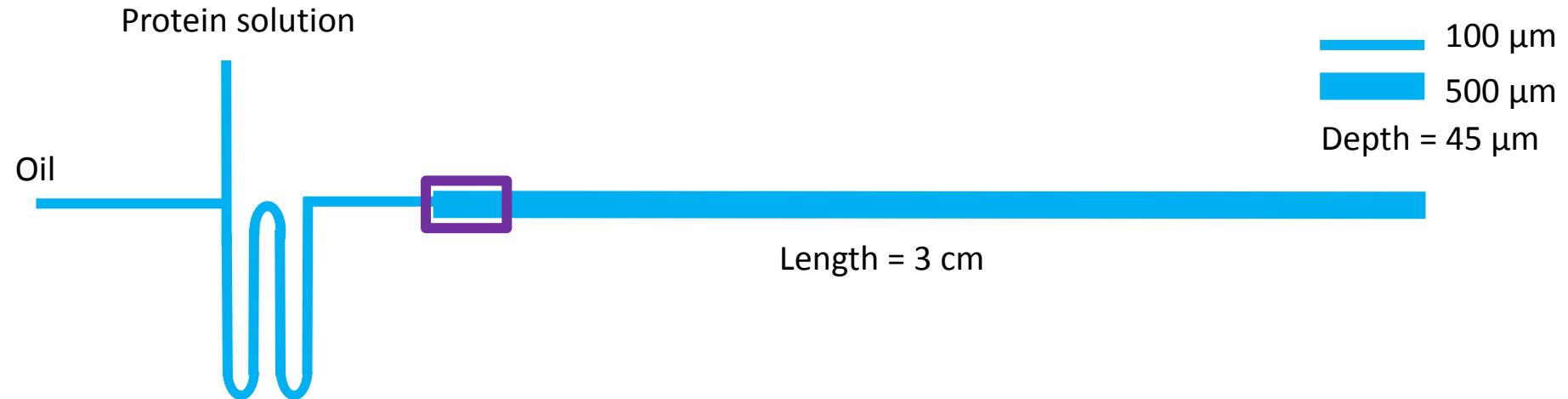
Oil



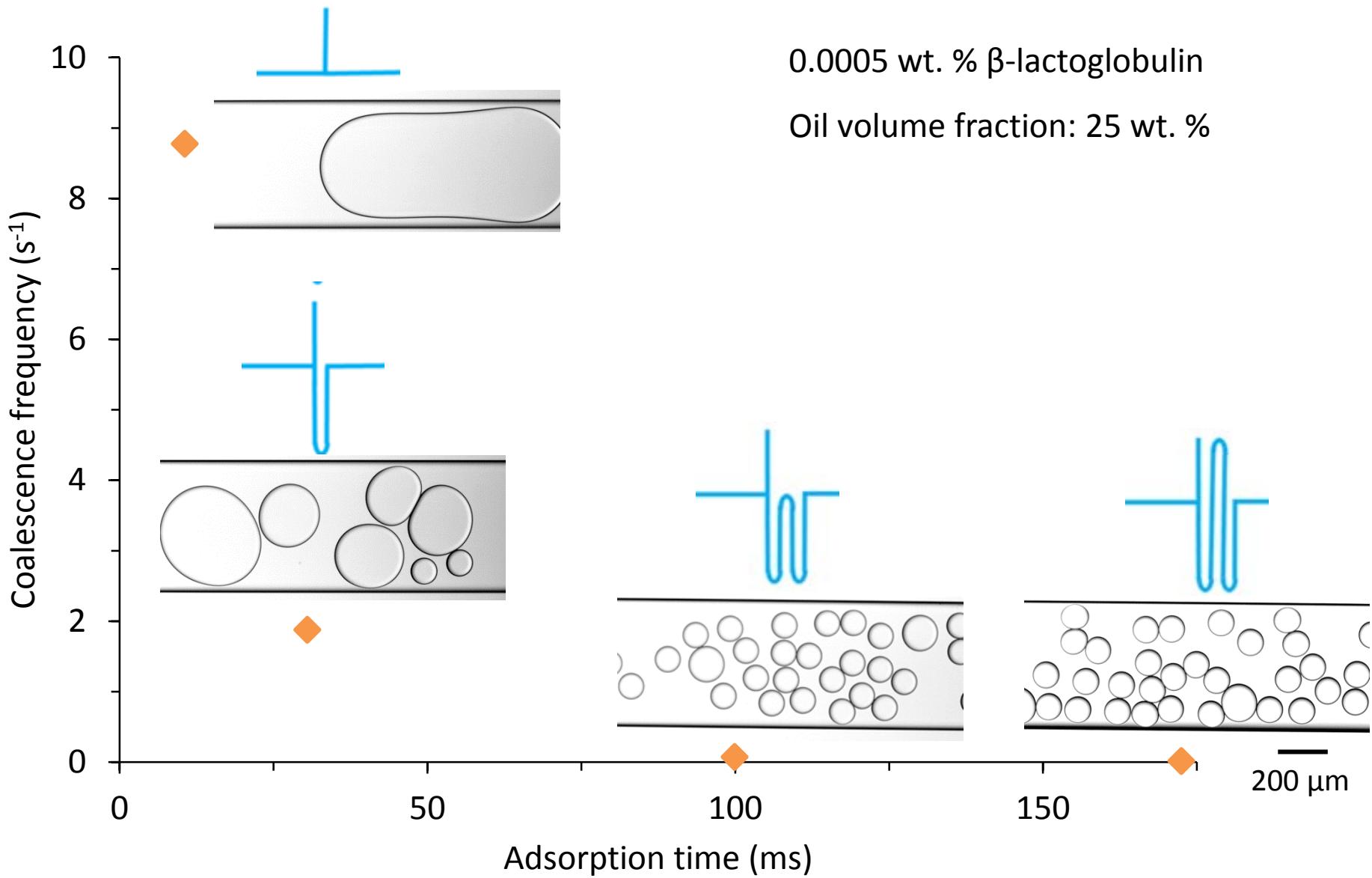
100  $\mu\text{m}$   
500  $\mu\text{m}$   
Depth = 45  $\mu\text{m}$

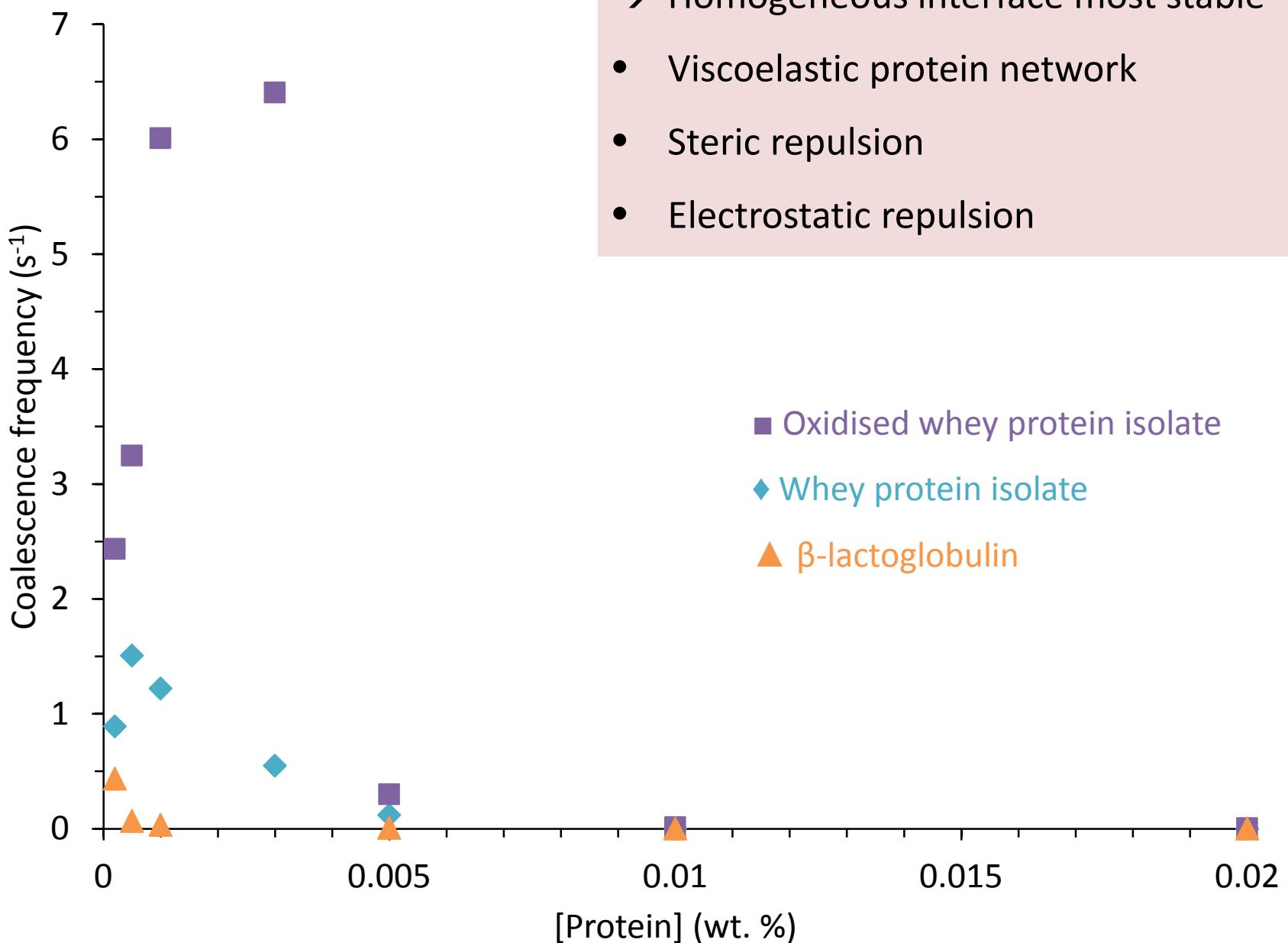
Length = 3 cm





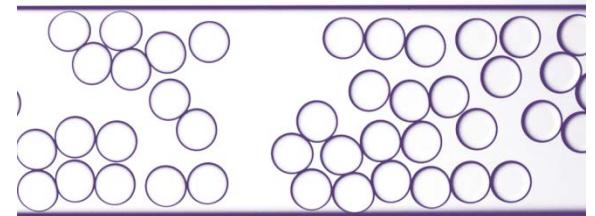
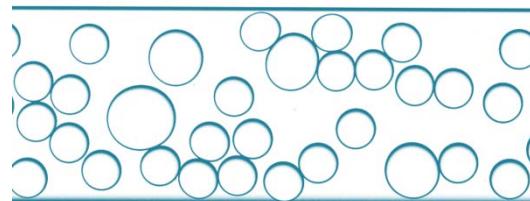
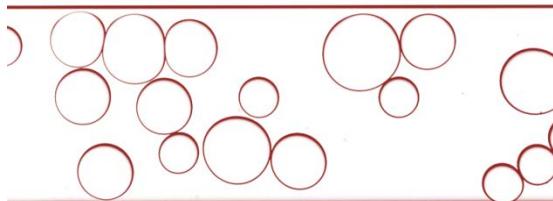
Recorded at 1000 frames/second  
Movie at 7 frames/second



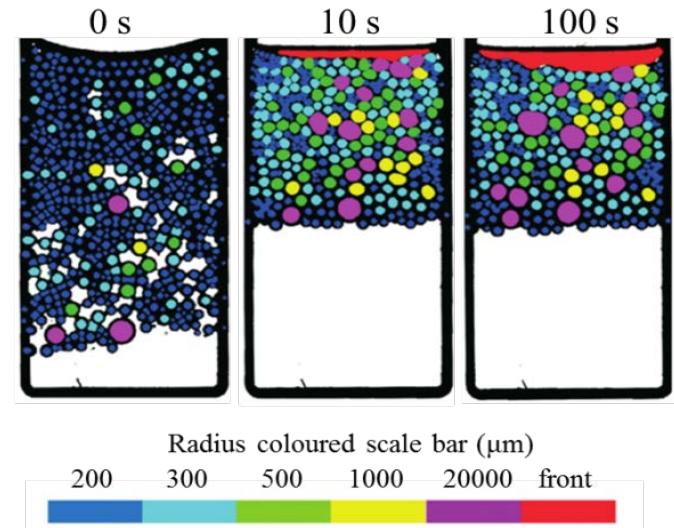
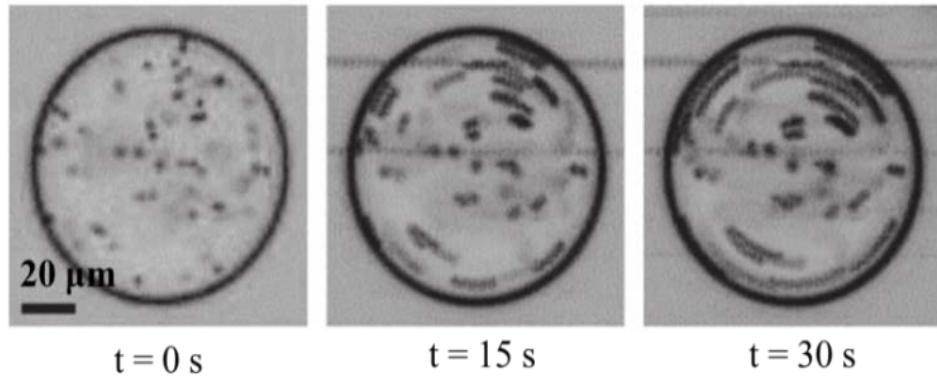


## Microfluidic method to measure coalescence

- During flow (2-6 mm/s)
- Dense system (25-60 % oil)
- Adsorption time can be varied (11-173 ms)
- Food-grade emulsifiers (whey proteins)
- Also foams can be measured



# Other microfluidic methods



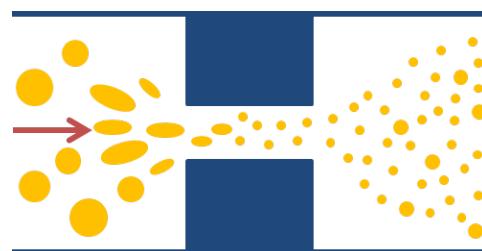
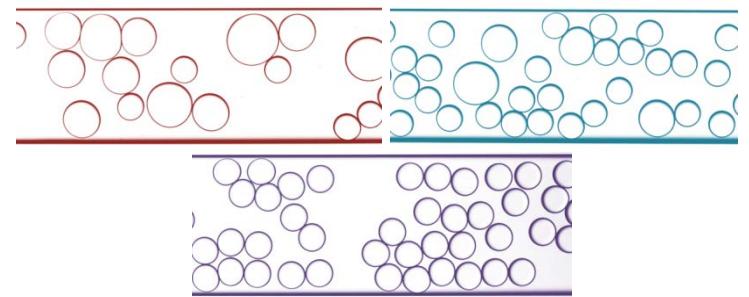
Interfacial mobility and rheology

Storage stability

## Emulsifier adsorption



## Coalescence



- Ingredient and formulation screening
- More efficient emulsification



# Microfluidic methods to study emulsion formation

Kelly Muijlwijk

Claire Berton-Carabin and Karin Schroën

