



How to stabilise an
O/W emulsion?

How to stabilise an O/W emulsion ...



40°C Stability

a) Oil separation

- Gellyfying agent: add or increase (f.e. Xanthan Gum)
- Emulsifier too low
- Oil phase not ideal / suitable for emulsifier (check polarity)

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40°C Stability

b) Water separation

- Gelling agent: add, increase or decrease (f.e. Xanthan Gum)
- Check the choice of your thickener – f.e. electrolyte stable?
- Optimal ratio of emulsifier and co-emulsifier

How to stabilise an O/W emulsion ...



6°C Stability

a) Water separation

- "Antifreeze": increase polyols (f.e. Glycerin)

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6°C Stability

b) Grainy / Granules / Particles

- Reduce / optimise waxes and butter ratio as they can re-crystallize
- Optimise emulsifier ratio or system