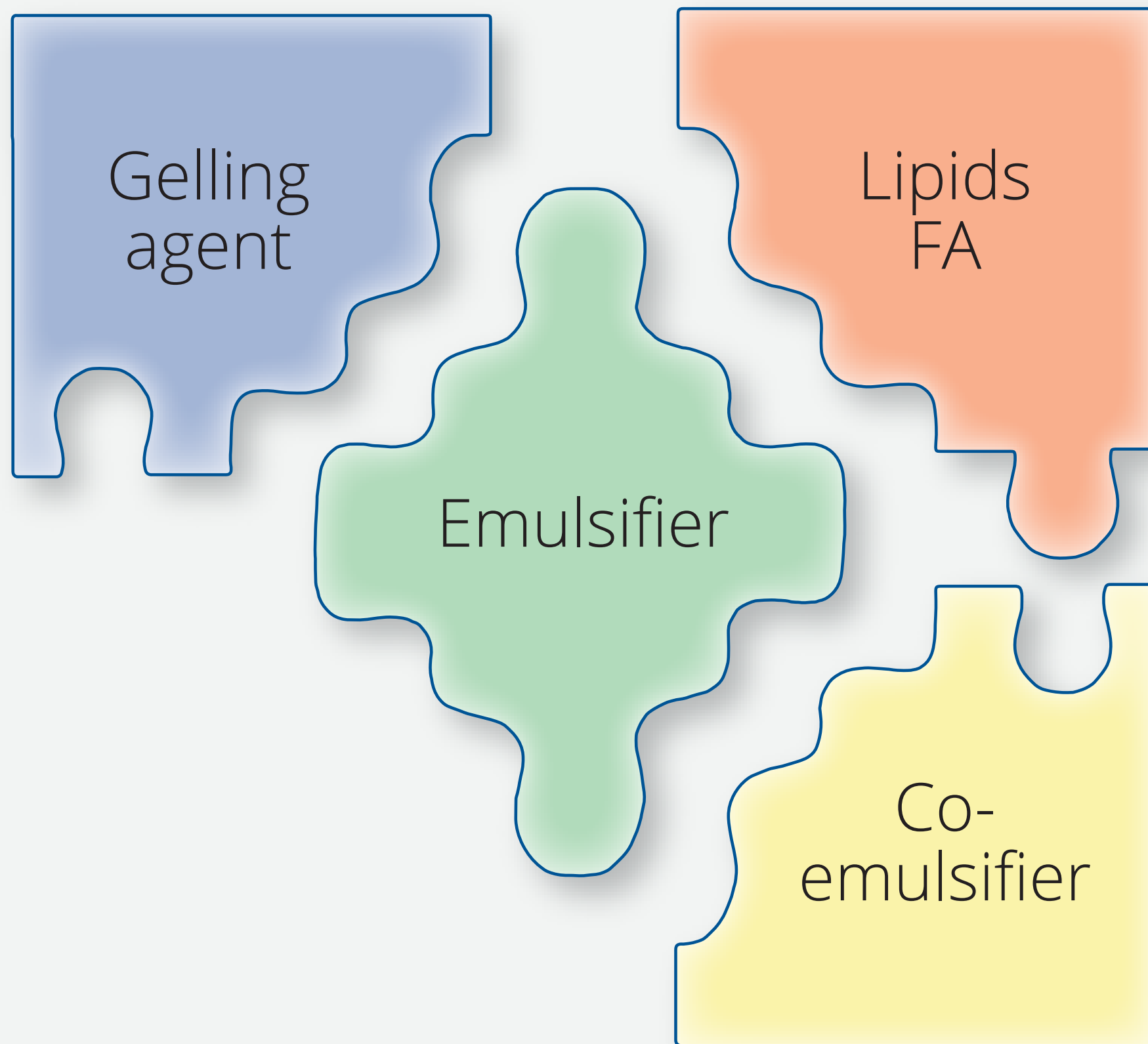


The components
of an emulsion ...

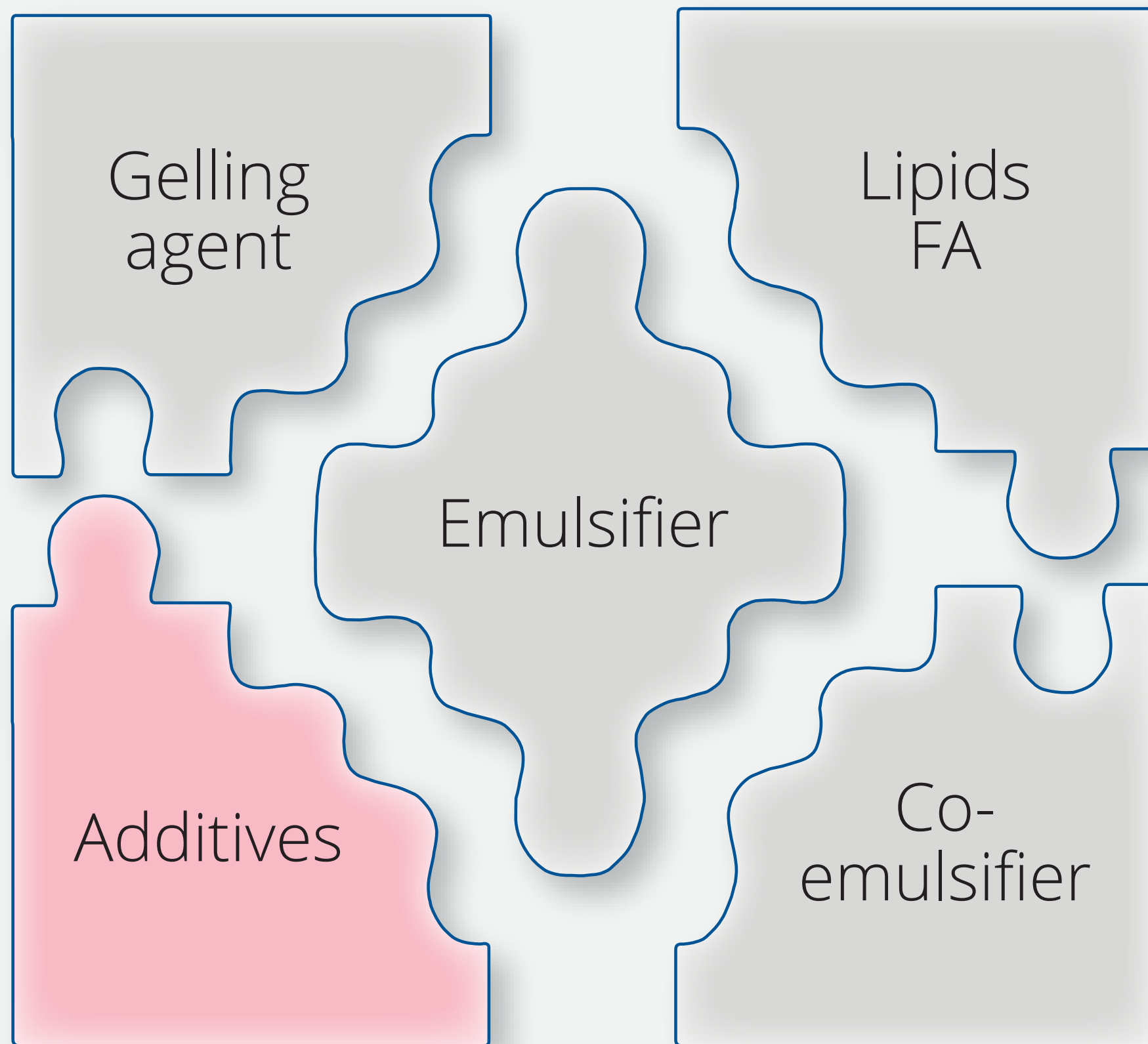
RAHN

The components of an emulsion ...



The interaction of gelling agent, emulsifier, fatty alcohol and co-emulsifier defines the **consistency** and the **stability** of the emulsion.

Potential components of an emulsion ...



Additives such as fragrance, active ingredients or preservatives **can disrupt** the structure, consistency and stability of the emulsion by weakening the stabilizing components.

How to stabilise

your emulsion ...

