

EMULSION SCIENCE AND TECHNOLOGY

November 12-13, 2012 Radisson Blu Hotel - Malmö - Sweden

Lecturer: Prof. Tharwat Tadros

Monday, November 12

08:30 - 08:45	Registration - Radisson Blu Hotel
08:45 - 09:30	Introduction. Emulsion science and technology
09:30 - 10:15	Physical chemistry of emulsion systems
10:15 - 10:45	Coffee / Tea
10:45 - 11:30	Interaction energies between emulsion droplets and their combinations
11:30 - 12:30	Adsorption of surfactants at the liquid/liquid interface
12:30 - 13:30	Lunch
13:30 - 14:30	Mechanism of emulsification
14:30 - 15:30	Role of surfactants in emulsion formation
15:30 - 15:45	Coffee / Tea
15:45 - 16:45	Selection of emulsifiers
16:45 - 17:30	The Cohesive Energy Ratio (CER) and Critical Packing Parameter (CPP) for emulsifier selection
19:00 -	Dinner at Radisson Blu Hotel

Tuesday, November 13

08:30 - 09:30	Creaming or sedimentation of emulsions
09:30 - 10:30	Flocculation of emulsions
10:30 - 11:00	Coffee / Tea
11:00 - 12:00	Ostwald ripening
12:00 - 13:00	Lunch
13:00 - 14:00	Emulsion coalescence
14:00 - 14:30	Phase inversion
14:30 - 15:00	Coffee / Tea
15:00 - 16:00	Experimental methods for assessment of emulsion stability

There is a short break included in each lecture