



ISTITUTO ITALIANO  
DI TECNOLOGIA

## TITLE

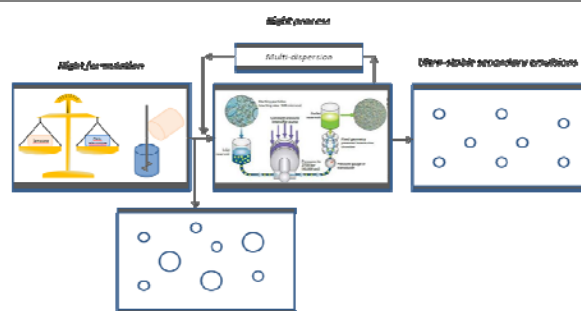
Ultra-stable O/W secondary nano-emulsions

## INVENTORS

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## DESCRIPTION

A new method to obtain ultra-stable emulsions is described. The stability of an emulsion can be strongly improved by associating to a right formulation the right process or better sequences of processes. After coating the emulsion with a thin polymer shell it has to be re-dispersed one or more times to homogenize the formulation which allows stabilities at least higher than 9 months. The developed product is also perfectly biodegradable that is a fundamental requisite for applications in food, cosmetic and pharmaceutical fields with sizes ranging between 50 and 200nm and with good Poly-Dispersion Indexes (PDI below 0.1) as required for these applications.



## APPLICATIONS

Food, Cosmetic and pharmaceutical industries

## KEYWORDS

Ultrastable emulsions, Layer by Layer, food, cosmetic, pharmaceutic

## BIBLIOGRAPHIC DATA

Metodo Per L'Ottenimento Di Nanoemulsioni Ultrastabili

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Applicants

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## CONTACTS

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