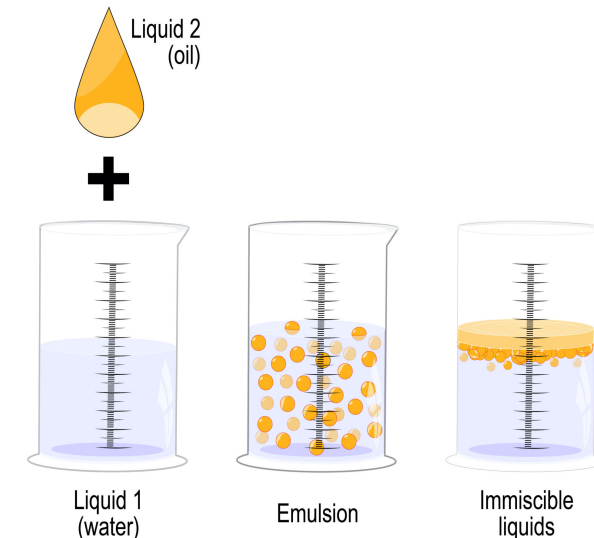


# Emulsions (Biphasic Liquids)

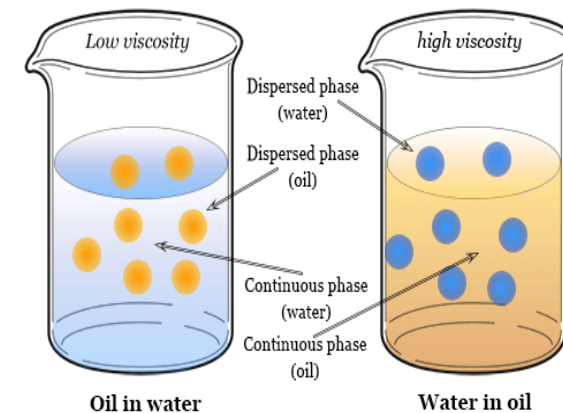
Mohammed Albarki, BSPharm, PhD.

# Introduction

- Emulsions are water, oil, and emulsifying agents.
- An emulsion is a (**thermodynamically unstable**) mixture of **two immiscible liquids**, one of which is finely subdivided and uniformly distributed as droplets (the **dispersed** phase) throughout the other (the **continuous** phase), stabilized by an emulsifier.
- In emulsion terminology, the **dispersed phase** is the **internal phase**, and the **dispersion medium** is the **external or continuous** phase.
- The viscosity of emulsions can vary greatly and they may be prepared as liquids or semisolids (cream).
- Liquid emulsions may be employed orally, topically, or parenterally while semisolid emulsions employed topically.



Types of Emulsions



# Classification

- **Oil-in-water (o/w)**
  - Suitable for oral, parenteral, and topical routes of delivery
  - Propofol emulsion (Diprivan®) –intravenous anesthetic
  - Intralipid® -Lipid Emulsion for parenteral nutrition
  - Miscible with water and aqueous diluents as water is the continuous phase
- **Water-in-oil (w/o)**
  - Exclusively for external application
  - For example: Cold Cream
  - Not miscible with aqueous diluents as oil is the continuous phase



# Pharmaceutical Emulsions

## How to Identify Type of Emulsion

- Emulsion type will depend mainly on:
  1. The **volume ratio** of the oil and aqueous phases and
  2. The **types of emulsion stabilizers** (emulsifiers) present
- The phase that is present in greater concentration generally tends to be the external phase
- However, an emulsifier that favors a particular type of emulsion (o/w or w/o) can overcome an unfavorable ratio of oily and aqueous phases
- **Bancroft's Rule** –“The phase in which an emulsifier is **more soluble** constitutes the continuous (external) phase”



## Advantages

1. Allows for the preparation of a relatively stable mixture of two immiscible liquids. This facilitates the **delivery of oily or oil-soluble drugs**
2. **Taste-masking**(if the drug is oil-soluble)
3. Dispersion of the drug-containing phase into **microscopic** globules **may** aid in **improved bioavailability**
4. Enables intravenous administration of an oil (e.g., parenteral nutrition or propofol)
5. External applications such as creams, lotions, etc.

# Pharmaceutical Emulsions: Examples

Emulsion	Therapeutic category	Route of administration
Lidocaine and Prilocaine Cream (EMLA®)	Topical Anesthetic	Topical
Restasis (Cyclosporin ophthalmic emulsion)	For chronic dry eye (increases tear production)	Ophthalmic
Propofol injectable emulsion USP (Diprivan®)	Anesthetic	Intravenous
Mineral Oil emulsion USP	Laxative	Oral
Diazepam intravenous emulsion (Diazemuls®)	Sedative Anti-anxiety	Intravenous

*Not for sale*



## Desirable product properties

1. The droplet size of the dispersed phase (oil or water) should **remain fairly constant** during undisturbed standing for long periods (minimal coalescence of droplets)
2. **Consistency** should be appropriate for the intended use (pourable/syringeable/spreadable etc.)
3. If liquid emulsions exhibit some 'creaming' on storage, the oil phase should be readily and uniformly re-dispersed upon shaking (**re-dispersible**).

# Formulation of Emulsions

## Stokes Law

- Defines the rate of **upward** movement of oil droplets dispersed in an aqueous medium or **downward** movement of water droplets dispersed in an oil phase
- Note: Stokes law is strictly valid only for **uniform, spherical droplets in a dilute emulsion**.

$$\frac{dx}{dt} = \frac{D^2(\rho_{(internal\ phase)} - \rho_{(continuous\ phase)}) * g}{18\eta}$$

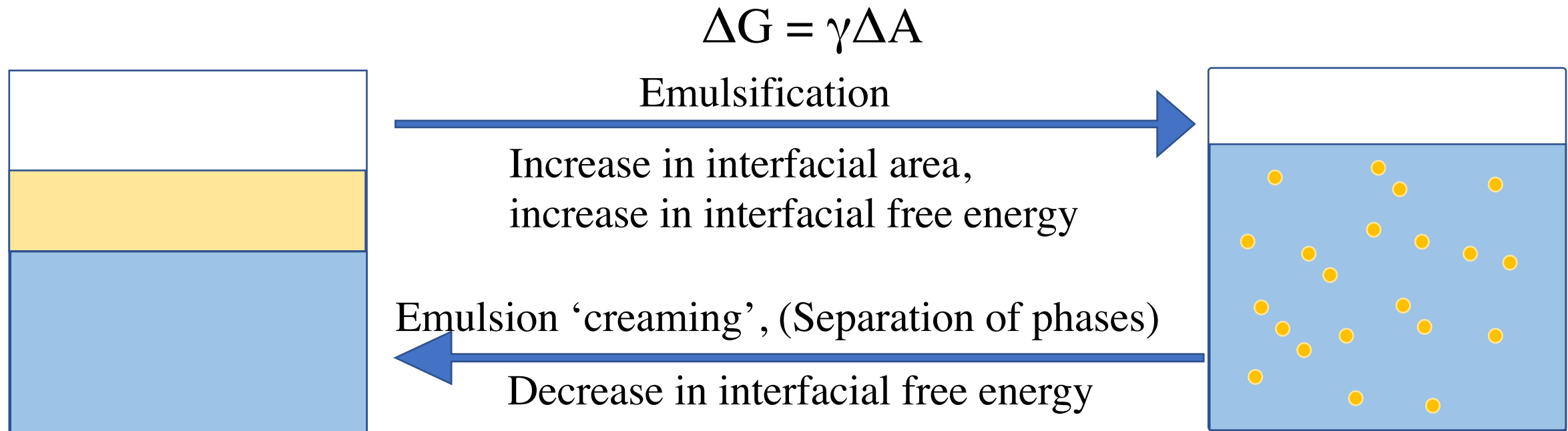
- Where:
- $\frac{dx}{dt}$  = sedimentation rate in (cm/s) ; D = particle diameter (cm)
- $\rho$  = density in g/ml ;  $g$  = gravity constant (980.7 cm. s<sup>-2</sup>)
- $\eta$  = medium viscosity in g. cm<sup>-1</sup> . s<sup>-1</sup> or (poise)
- When  $\rho_{ip} < \rho_{cp}$ : o/w emulsion;  $(\rho_{ip} - \rho_{cp}) = -ve$ , droplets rise
- When  $\rho_{ip} > \rho_{cp}$ : w/o emulsion;  $(\rho_{ip} - \rho_{cp}) = +ve$ , droplets settle



# Formulation of Emulsions

## Creaming of an Emulsion

- The **smaller** the globules of the disperse phase, the **slower** will be the rate of creaming in an emulsion. The size of these globules can also affect the viscosity of the product, i.e., the smaller the globules, the higher viscosity.
- However the smaller the droplet the higher the thermodynamic instability.



# Formulation of Emulsions

- In many cases **simple blending** of the oil and water phases with a suitable emulgent system.
- The initial blending may be accomplished on a small scale by the use of a **pestle and mortar** or by using a mixer fitted with an impeller type of agitator, the size and type of which will depend primarily on the **volume and viscosity** of the product.
- **Colloid mills** are also suitable for the preparation of emulsions. The extensive shearing of the product produces emulsions of very small globule size.



# Formulation of Emulsions

- Fat or oil drugs for **oral** administration are formulated as **o/w** emulsions.
  - In this form, the presence of a flavor in the **aqueous** phase **will mask** any unpleasant taste.
- Emulsions for **intravenous** administration **must** also be of the o/w type, although intramuscular injections can also be formulated as w/o products if a water-soluble drug is required for depot therapy (S.R).
- Emulsions are most widely used for **external applications**. Semisolid emulsions are **termed creams** and more fluid-containing preparations are called either lotions or liniments (liniments are intended for skin massage).



# Emulsifying Agents

- Can be divided into **three** categories: surface active, hydrophilic colloids, and finely-divided solids.
  - Only the surface active agent is considered as a **main** emulsifying agent. The other two are considered auxiliary emulsifiers.
1. They **reduce interfacial** tension (thermodynamic stabilization) and/or
  2. Act as **barriers** to prevent/reduce droplet coalescence since they adsorb at the interface (interfacial film formation).
  3. They can also act by **electrical repulsion** or electrical barriers for agents that possess a surface charge such as cationic surfactants.

# Emulsifying Agents

## Surface Active Agents or “Surfactants”

- Based on their structure, emulsifiers may be described as molecules comprising **both** hydrophilic and hydrophobic portions
- Adsorbed at the Oil-water interface and formed monomolecular films. They act by:

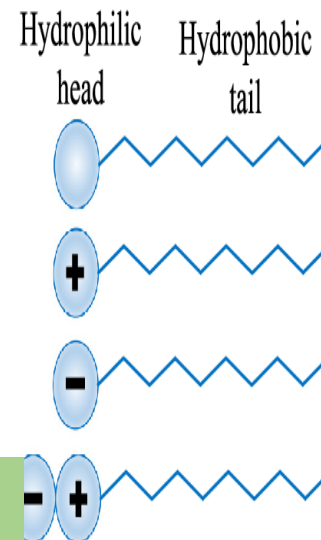
1. They **reduce** the interfacial tension between two liquids. (**this action is for surfactants only**)
2. They may also prevent the coalescence of droplets by **forming a coherent monolayer** at the interface of the droplets. (**this action is similar to the other two and it is more important in surfactant action**)
3. If the emulsifier is **ionized**, it confers a surface charge to the droplet and might prevent coalescence due to repulsive forces between droplets (**not all surfactants have this action**)

Nonionic

Cationic

Anionic

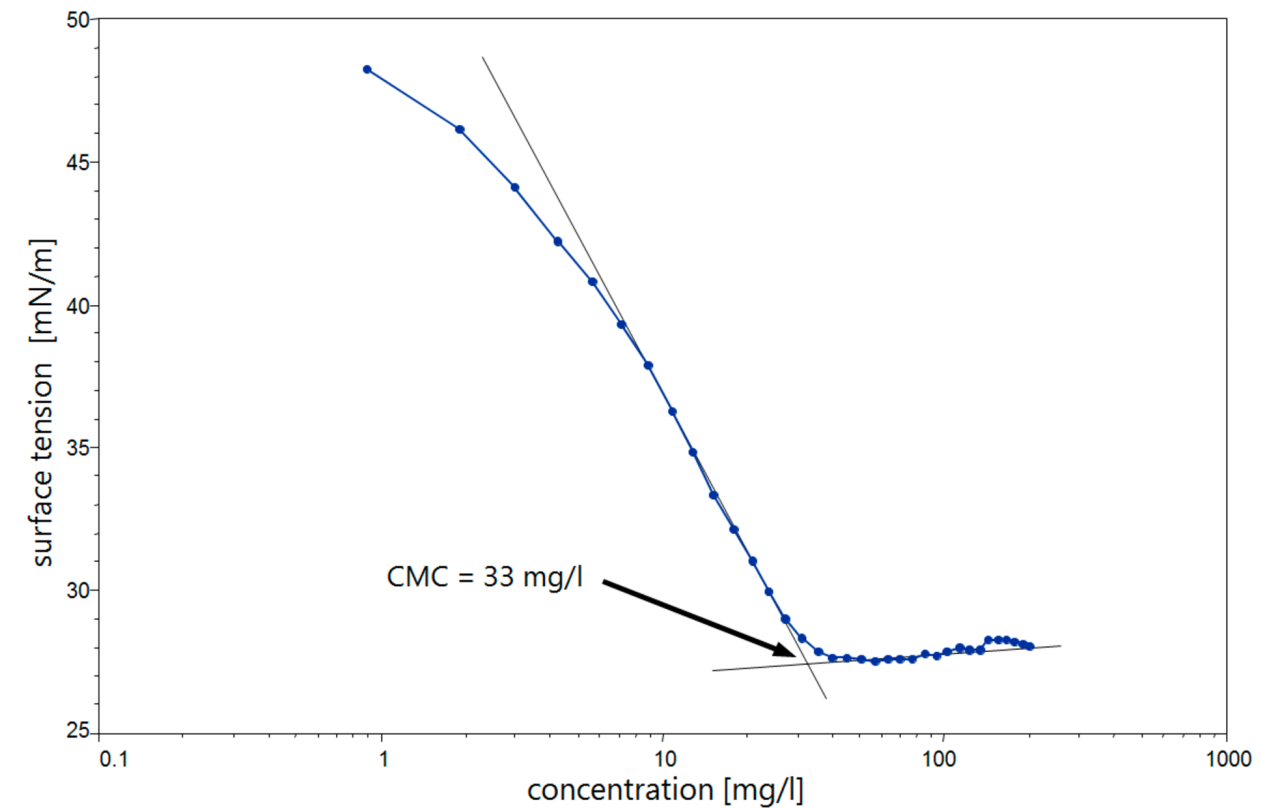
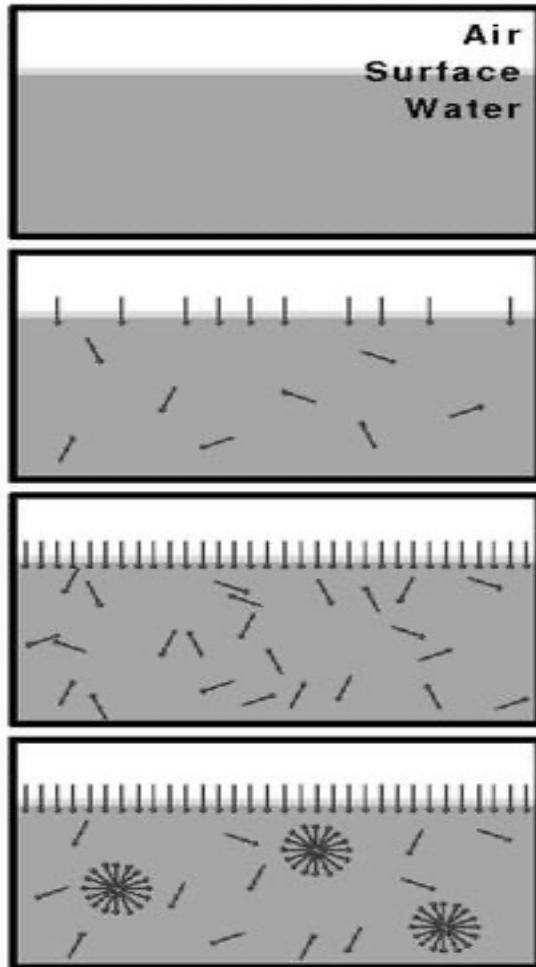
Amphoteric





# How does the Surfactant Work

- *Not for save*



# Emulsifying Agents

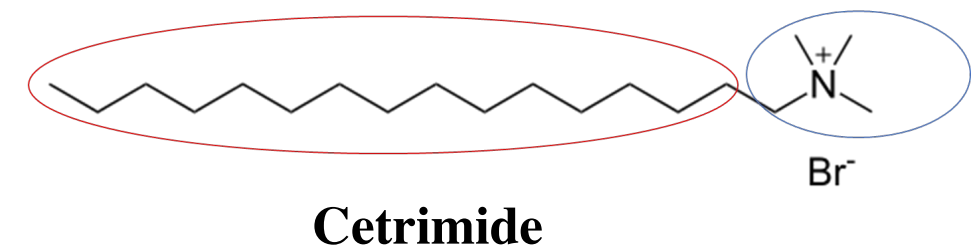
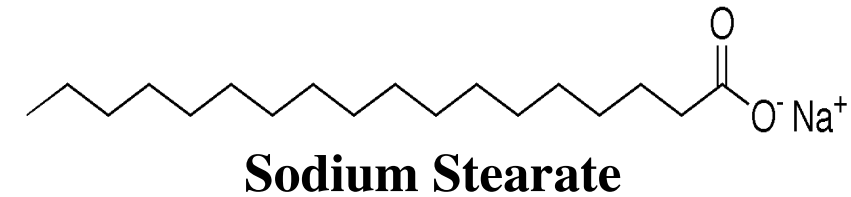
- **Surface Active Agents or Surfactants**
- Surfactants are classified into four types based on the charge carried by the **hydrophilic** part of the surfactant

1. **Anionic Surfactants:** bear a negative charge.  
Example: potassium laurate, sodium stearate.

- Good emulsifiers **but** cause gastrointestinal irritation (**limits** oral use).

2. **Cationic Surfactant:** bears a positive charge  
(eg. Cetrimide, benzalkonium chloride).

- **These are Weak** emulsifiers. Very hydrophilic and highly soluble in water. Formulated with auxiliary emulsifiers.



# Emulsifying Agents

3. **Amphoteric surfactants:** this type possesses both positively and negatively charged groups, depending on the pH of the system. An example is lecithin.
4. **Non-ionic surfactants:** No charge, Not susceptible to pH changes and presence of electrolytes Examples:
  - Span® -Sorbitan esters of fatty acids
  - Tween® -Polysorbates, Polyoxyethylene derivatives of Span®
    - Forms **interfacial films** decrease **interfacial tension** and stabilize the interface
    - Provide **steric stabilization** against coalescence (additional advantage).

# HLB Value

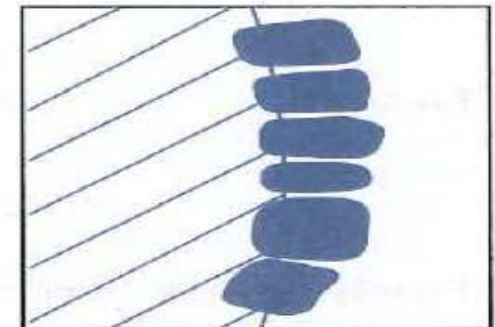
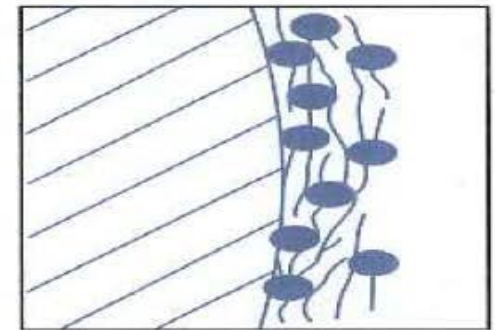
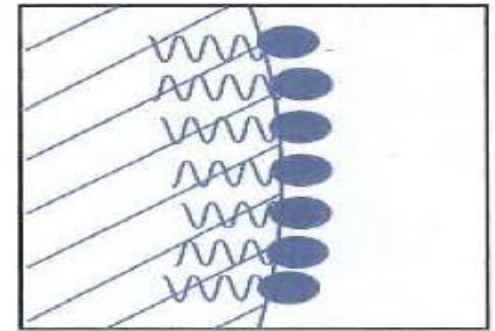
- HLB value defines relative affinity for the water and oil phases. **This value is only for nonionic surfactants.**
- **Lipophilic:** HLB values  $< 10$  (more soluble in oil → used for w/o emulsions)
- **Hydrophilic:** HLB values  $> 10$  (more soluble in water → used for o/w emulsions)
- **Note:** HLB **does not** provide information on the amount of surfactant required.
- Surfactant levels required need to be **experimentally** determined.
- **Mixtures** of emulsifying agents **can** also be used to obtain the desired '**effective HLB**' values required for the oil phase in question.

*Not for save*

HLB range	Use of Surfactant
4-6	Water in oil emulsifying agents
7-9	Wetting agents
8-18	Oil in water emulsifying agents
13-15	Detergents
10-18	Solubilizing agents

# Auxiliary Emulsifiers

- Normally these agents are **incapable** of forming emulsions by themselves at low concentrations
- Function by:
  1. Increasing **viscosity** (**thickening agents**) or
  2. By forming a gel-like structure that provides a **barrier** to the coalescence of droplets.
- 1. **Hydrophilic colloids**: polymers that are water sensitive which are **swellable** or soluble and **form multi-molecular films around** the droplets. It also **increases the viscosity of the medium**.
  - It can be from natural sources for example bentonite clay. Or completely Synthetic agents such as Carbopol®.

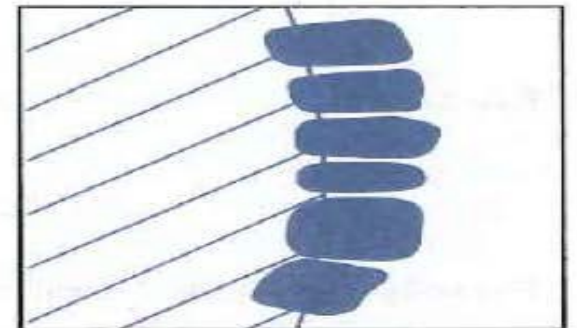
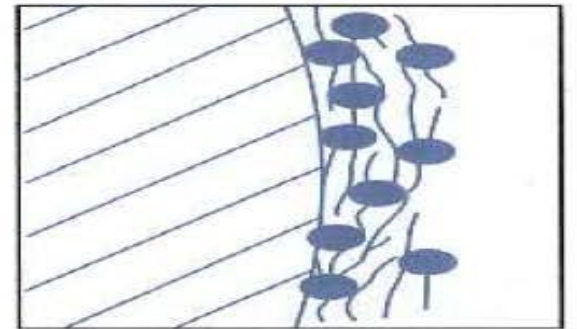
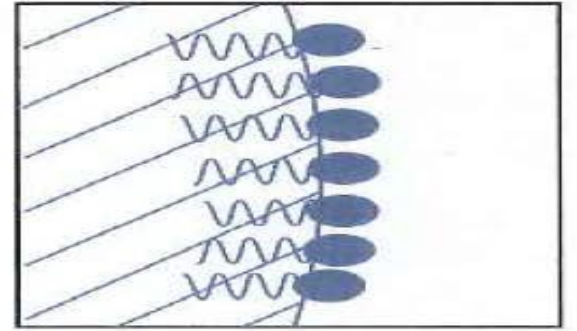




# Auxiliary Emulsifiers

## 2. Finely divided solids:

- Adsorbed on the interface. **Wetted** to some degree by **both** the liquid phases (a requirement for localization at the interface).
- Their particle size is **much smaller** than the droplet
  - Examples are polar inorganic heavy metal oxide, barium sulfate



# Symptom of Instability

- **Creaming:**
- Under the effect of gravity, the suspended particle tends to rise or sediment depending on the differences in specific gravity between the phases.
- A simple example is the creaming of milk when fat globules slowly rise to the top of the product.
- If creaming takes place **without aggregation**, the emulsion can be reconstituted by shaking or mixing, and creaming is just a simple problem
  - Otherwise, it is a serious stability problem. In this case, droplets will coalesce with each other and may lead to emulsion cracking (separation).



# Symptom of Instability

- **Coalescence**
- It is a **growth process** during which the emulsified particles join to form larger particles.
- The major factor that **prevents** coalescence in flocculated and un-flocculated emulsion is the mechanical strength of the interfacial barrier
- Coalescence results in the separation of the two phases and emulsion failure (**irreversible case**).
- Coalescence is usually attributed to the **failure of the emulsifying agent** to do its job.

