

# تفريغ حساب وتركيب الأشكال الصيدلانية



اسم الموضوع: **Emulsions**

Part (1)

إعداد الصيدلاني / **Shahd Jalamneh**



لجان الرفعات

عبارة عن زيت  
+ ماء



## Emulsions

Presented by: Isra Dmour, PhD  
Credit: Shorooq Abukhamees, PhD

\* الـ Colloid and gel عبارة عن solid in liquid

\* الـ Emulsion عبارة عن two immiscible liquids

water      oil

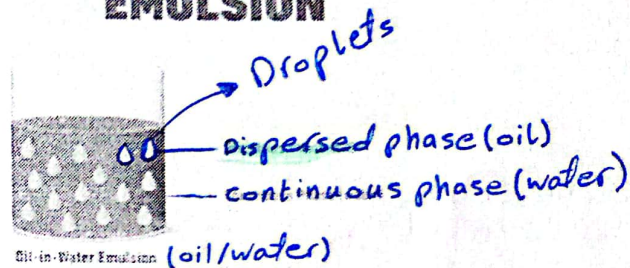


# Emulsions

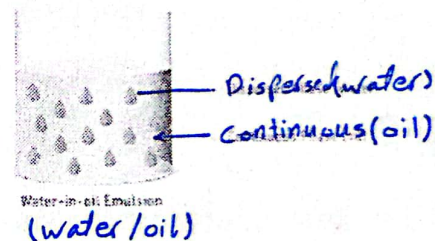
- An emulsion consists of two immiscible liquids, one of which is uniformly dispersed throughout the other as fine droplets normally of diameter 0.1-100  $\mu\text{m}$ .

oil  
water

## EMULSION

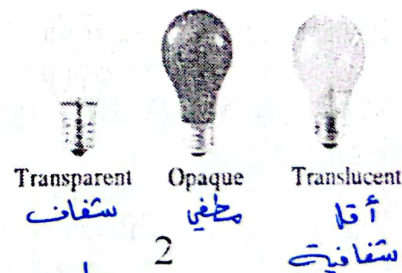


- At least 2 phases:
- ✓ Disperse or internal phase
- ✓ Continuous or external phase.



Media or Vehicles

- ✓ Emulsions can be transparent or translucent for emulsion composed of droplets approximately  $< 200 \text{ nm}$  to milky white and opaque for emulsion containing larger droplets



\* Transparent and Translucent  $\Rightarrow$  droplets  $< 200 \text{ nm}$   $\Rightarrow$  small droplets

\* Opaque  $\Rightarrow$  larger droplets

\* كلما زادت أحجام الـ droplets قلت شفافية الـ emulsion

← وانجبه إلى Opaque

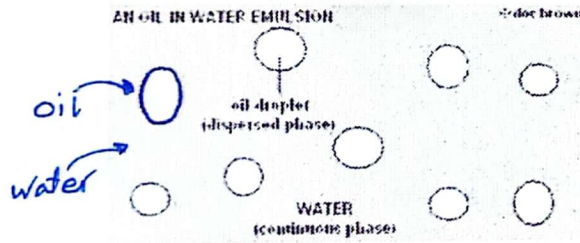
# Emulsion types

- external continuous phase
- internal dispersed phase
- O/W emulsions.
- W/O emulsions.
- Multiple emulsions (e.g. W/O/W emulsions for delayed action drug delivery).

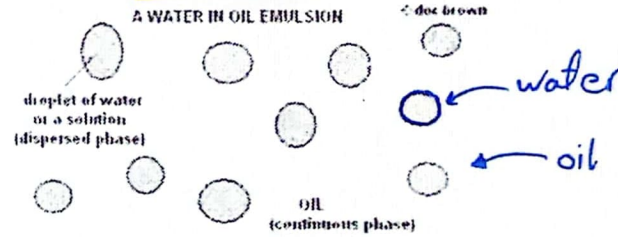
إذا به نامفعول  
الدواء يظل لفترة  
طويلة.

(o/w/o)  
مثلاً يكون الدواء موجود  
بالـ droplet الصغير (oil)  
به هم وقت ليطلعوا  
للـ water و كما ندرت  
ليوصلوا oil media.

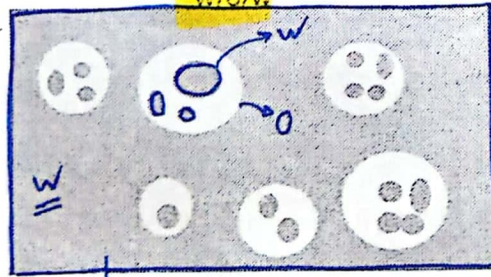
o/w emulsion



w/o emulsion

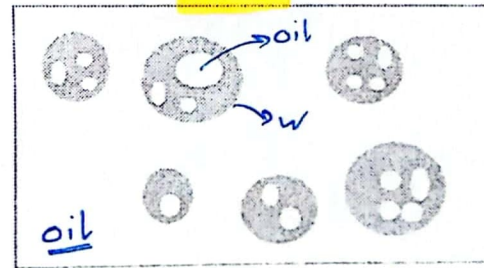


W/O/W



قطره  
water in oil

O/W/O



وهو نوعنا  
(o/w) emulsion  
قطره جوا oil

Multiple Emulsions

عبارة عن water/oil او oil/water  
جا هز درجنا قطناه بـ vehicle  
مرة ثانية علنا يكونا oil او  
water.

# Pharmaceutical application of emulsions

## Why emulsions?

يمكن استعماله  
orally  
لكن الغالب استعماله بالحقن

### Oral route:

- Oral administration of oils or oil-soluble drugs (o/w emulsions).
- ✓ To enhance palatability of oils when given orally by disguising both taste and oiliness (*Taste, odor and oiliness typical of oils are suppressed when administered in the internal phase of an emulsion*).
- ✓ Increasing absorption of oils and oil-soluble drugs through intestinal walls. An example is griseofulvin suspended in oil in an oil-in-water emulsion.
- ✓ Formulation of oil- and water-soluble drugs together.

زيادة امتصاصه الى  
من خلال افقائه بالتركيب  
internal = oil  
external = water  
مبغض كونه aqueous  
الintestin و stomach  
aqueous media  
فيكون حسب امتصاصه الى oil  
ينفذ emulsion (o/w)

دواء الفطريات عبارة عن Fat

oil soluble drug in oil droplets  
water soluble drug in water  
then (mix) => emulsion (o/w)

**Note:** Medicinal oils for the local effect of constipation and oral food supplements (oil soluble vitamins) oil such as fish liver oil + oral delivery of drugs and vitamins of low aqueous solubility small droplets >> large surface area available for contact at the absorption site

A, D, E, K, Fish liver oil  
(o/w) emulsion

- w/o emulsions can be used to prolong the delivery of water soluble antigens as The vaccine must first diffuse from the aqueous droplets through the oily external phase before it reaches the tissue.

antigens (w/o)

تستخدم في  
المطاعيم  
لتكون مدة ال-  
release أطول

# Pharmaceutical application of emulsions

## Why emulsions?

إبرة بتحل مخزنا في لعقل  
 د بصر ال release  
 لل drug بطييء.

### IM route:

- IM depot therapy: Intramuscular injections of some water-soluble vaccines (w/o emulsions) provide slow release and therefore a greater antibody response and longer-Lasting immunity.

### A. IV route:

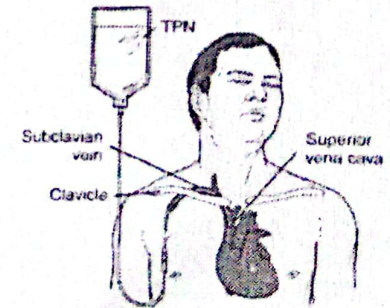
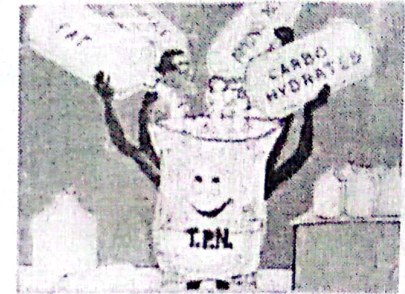
- IV (o/w) emulsions for hydrophobic drugs.
- Total parenteral nutrition (TPN) makes use of a sterile oil-in water emulsion to deliver oily nutrients intravenously to patients, using non-toxic emulsifying agents, such as lecithin.

### B. Topical applications (both o/w and w/o emulsions)

### C. Rectal route

من خلال حقن شرجية

الكثير  
 استعملت  
 لل emulsions

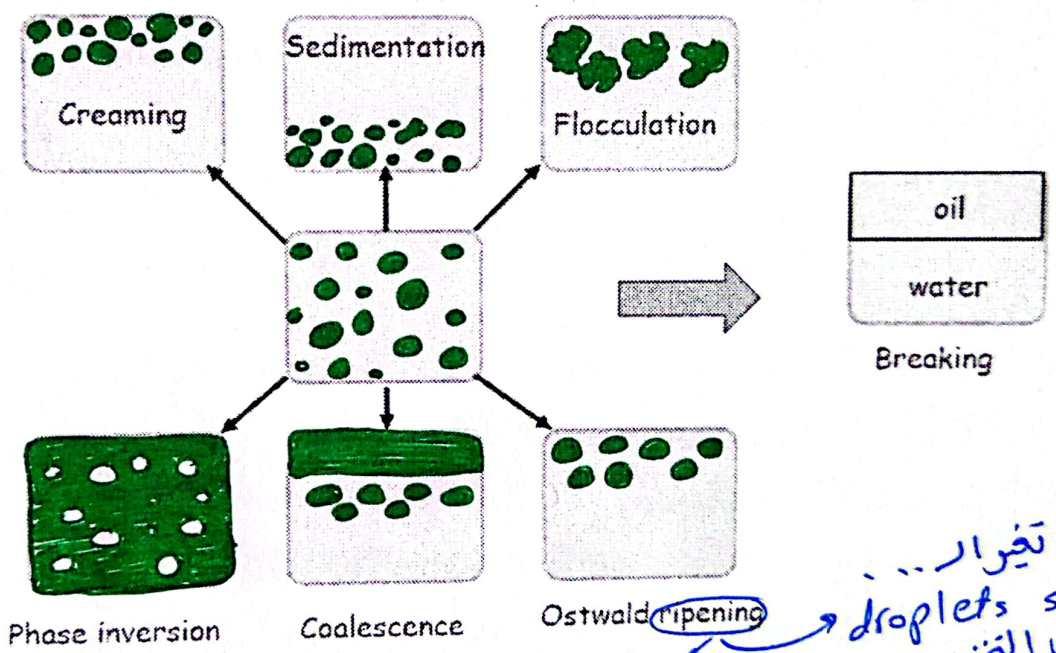


غالباً يستخدمه مع للمرضى  
 التي يكونون اب Coma  
 بجزء ← sterile oil  
 في ال ال nutrients + vitamins  
 د بجزء emulsions (o/w)  
 ← يستخدم emulsifying agent (lecithin)

# Formulation of emulsions

## Stability problems

1. Sedimentation and creaming.
2. Coalescence or cracking.
3. Phase inversion.



phases واحد من الـ phases  
 يقع للـ سفلى (sedimentation)  
 أو للـ أعلى (creaming)

تبدأ الـ droplets مع بعض  
 و يفسدنا Fusion و يكبر حجمها  
 و اذا زاد الموضع بنوعه  
 للـ Cracking (ببعض الزيت عن الماء)  
 two layers.

بنوعه أ ب (o/w) و بعينه (w/o)

تغير الـ droplets size  
 خلال التفرين .  
 الـ صغيرة تكبر  
 و الـ كبيرة تصغر .  
 \* الحركة تكون حسب الـ density

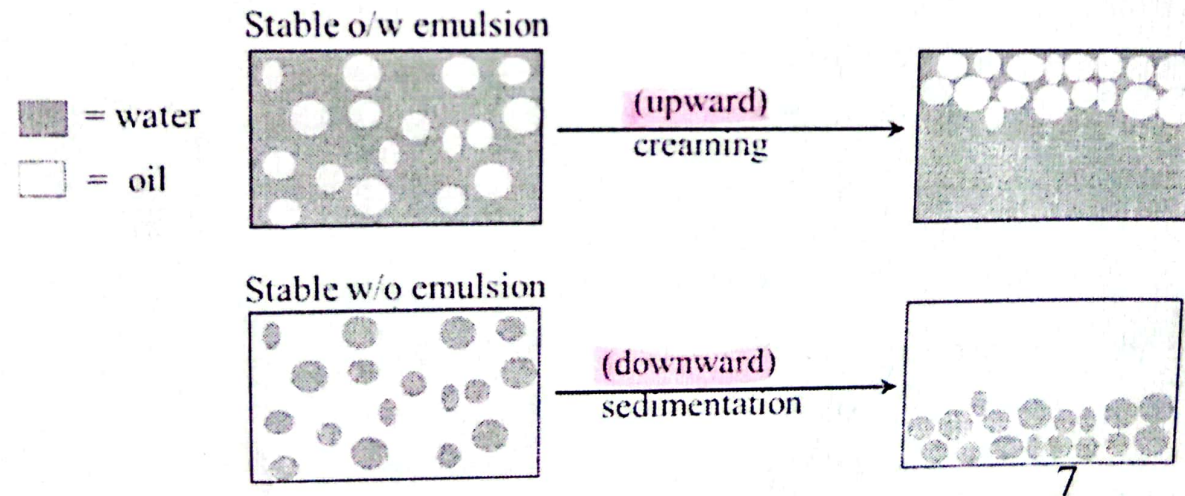
# Stability of emulsions

## Creaming and sedimentation:

- As the dispersed droplets are subjected to **gravity force** they tend to move upward (creaming) or downward (sedimentation) but not both.
- Creaming usually happens in o/w emulsions.
- Sedimentation usually happens in w/o emulsion.

In most cases oil is less dense than water, hence generally:

بشكل عام المواد الزيتية  
أواله صغية كثافتها أقل  
فتطفو للأعلى .



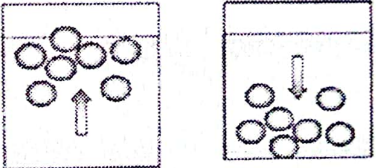
## Stability of emulsions

Creaming and sedimentation:

- The rate of sedimentation or creaming is described by Stoke's law.

$$v = \frac{2r^2(\sigma - \rho)g}{9\eta}$$

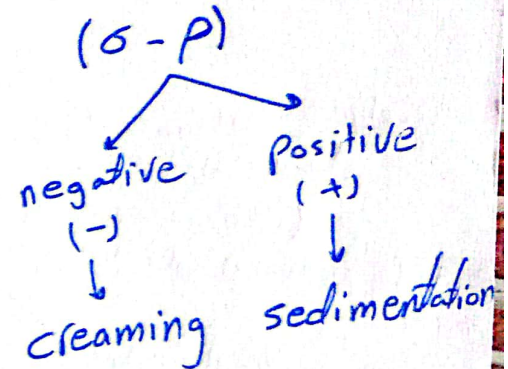
velocity ←  $v$       density (globule)  $\sigma$       density (media)  $\rho$        $g$  gravity  
 radius  $r$       viscosity  $\eta$



- Where  $v$  = velocity of sedimentation or creaming of a dispersed droplet or globule of radius  $r$ , and density  $\sigma$ , in a liquid of density  $\rho$ , and viscosity  $\eta$ , and where  $g$  is the acceleration due to gravity.

- A theoretical consideration of this equation shows that the rate of creaming will be reduced by:

- ✓ Reduction in the globules size.  $\downarrow r$
- ✓ A decrease in density difference between the two phases.  $\downarrow (\sigma - \rho)$
- ✓ An increase in the viscosity of the continuous phases  $\uparrow \eta$



## Stability of emulsions

### Creaming and sedimentation:

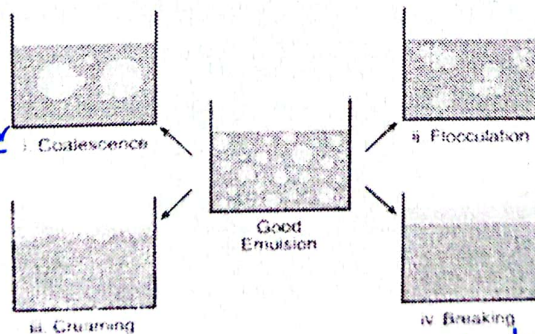
- The process is reversible and gentle shaking redistributes the droplets throughout the continuous phase.
- However, creaming is undesirable because:
  - if shaking is not thorough, it is inelegant and inaccurate dosing is possible
  - Additionally, creaming increases the likelihood of coalescence of globules and therefore break down of the emulsion due to

إذا ما اختلطوا يتكون  
الغيت غير مقبولات  
والعيارات غير دقيقة.

المفروض إذا عملنا  
droplet مع continuous.  
(reversible)

cracking

separate  
the layers  
oil and water



(cracking)



اصحالية

(fusion)

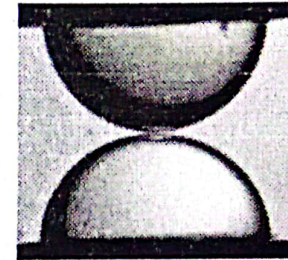
## Stability of emulsions

### Cracking or coalescence:

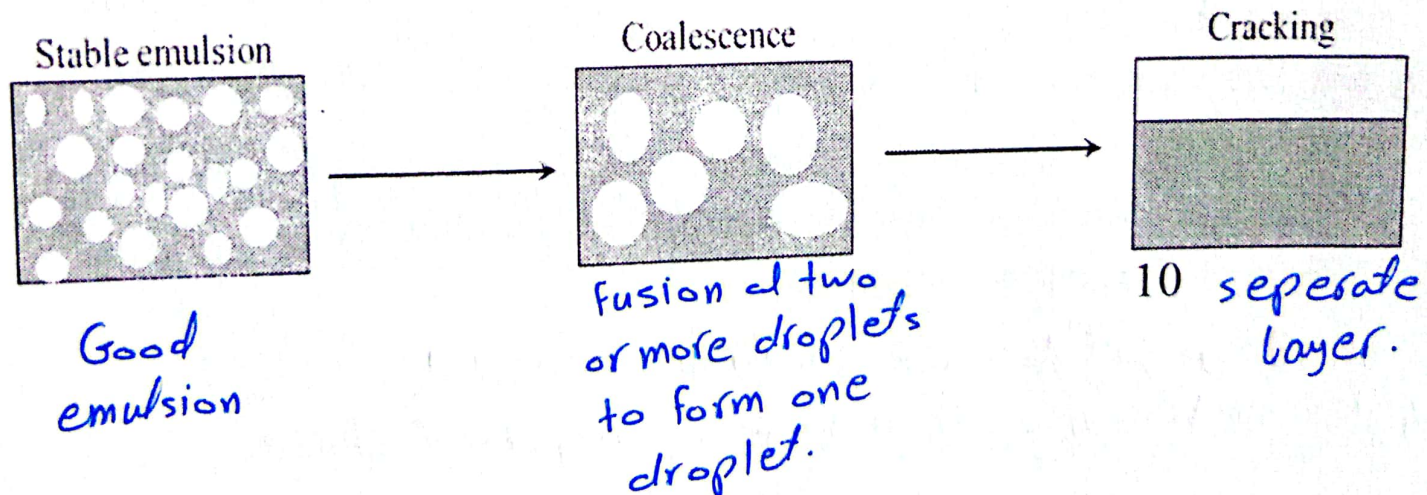
- Coalescence is the fusion of two or more droplets of the disperse phase forming one droplet.

*Breaking (cracking)*

- This ends up to the separation of the disperse phase as a separate layer (phase separation).

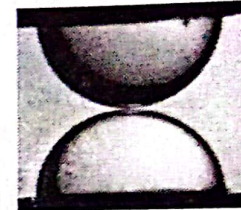


- Coalescence is an irreversible process and redispersion cannot be achieved by shaking.



- \* irreversible process.
- \* Coalescence: fusion of two or more droplets to form larger droplet.
- \* Cracking: Complete separate of layer between water and oil phase.

## Coalescence



- Coalescence describes the irreversible process in which dispersed phase droplets merge to form a larger droplet.
- The process will continue until cracking in this case, there is complete separation of oil and water phases.
- Coalescence and cracking occur because emulsions are thermodynamically unstable systems hence to enhance their stability, the dispersed droplets come closer to each other and fuse in an attempt to decrease the exposed surface area.
- Coalescence and cracking are irreversible processes and re-dispersion cannot be achieved by shaking.

خلال التمزق...  
 بشكل عام لا تكون الـ droplets صغيرة تكون لها طاقة سطحية عالية وهدا الـ ما يترتب فبادلوا الـ droplets يقللوا اهاى الطاقة (surface energy) من خلال زيادة الـ size لاسم فنقل الـ surface area

# Stability of emulsions

How to enhance stability (to prevent creaming and cracking)?

- Globule size:**

✓ القطرات الصغيرة فرصتها للترسيب أو creaming تكون أقل من القطرات الأكبر.

Smaller particles have slower creaming or sedimentation than larger particles (Stoke's law).

• لازم يكون عبارة عن :  
 \* small sized (1-3 μm)  
 \* few of larger. (أقل ما يمكن).

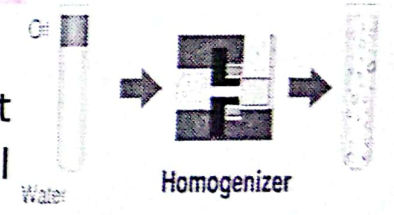
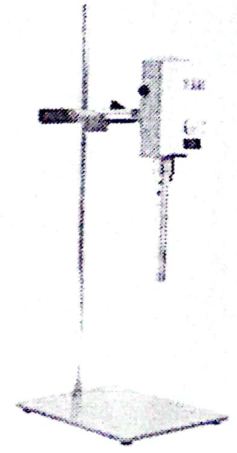
Stable emulsions require a maximal number of small sized (1-3 μm) globules and as few as possible larger (>15 μm) diameter globules.

• يجعل mixing بسرعة عالية جدًا فنقل حجم droplets

• A homogenizer will efficiently reduce droplet size by forcing the emulsion through a small aperture to reduce the size of the globules.

✓ Additionally, reducing droplet size may additionally increase the viscosity if more than 30% of disperse phase is present.

• إذا كان الـ emulsion يحتوي على أكثر من 30% من dispersed phase ، يتزايد الـ viscosity وبتقل droplets size.



## How to enhance stability ( to prevent creaming and cracking)?

نسبة عالية من dispersed  
يعني لزوجة أعلى يعني  
حركة أقل للـ droplets  
بالتالي فرجة Fusion  
أقل خارج بيسير creaming  
درا عنده .

By keeping the concentration of dispersed phase  $> 20\%$ .

Emulsions containing  $> 20\%$  disperse phase result in hindrance of movements of the droplets → Therefore there will be reduction in the rate of creaming compared to emulsions where the dispersed phase is  $< 20\%$ .

**Higher percentages of oil phase (o/w).**

Higher amounts of solid fats in the oily phase (i.e. high ratios of solid fat to liquid fats).

## Stability of emulsions



How to enhance stability ( to prevent creaming and cracking)?

↑ Viscosity  
↳ ↓ rate of velocity  
↳ ↓ movement of globules  
↳ ↓ creaming and others.

### ☐ Viscosity of the continuous phase:

✓ Increasing the viscosity of the continuous phase will reduce the potential for globule creaming and hence **coalescence** as this reduces the movement of globules.

### ✓ How to increase viscosity?

➤ Viscosity enhancing agents, which increase the viscosity of the continuous phase, may be used in o/w emulsions. e.g tragacanth, sodium alginate and methylcellulose.

➤ Decreasing the droplet size of the internal phase.

دائری  
Homogenizer

## Stability of emulsions

How to enhance stability ( to prevent cracking)?

□ **Using emulsifying agents** (hydrocolloids, surfactants and other) :

- Forming interfacial film mechanical barrier which decreases the potential for coalescence.
- Surfactants may reduce the interfacial tension between the two phases.
- Hydrocolloids enhance the viscosity of the medium.

**Note:** Care should be taken for any effects that could affect the **interfacial film** (chemical, physical or biological effects).

15 لازم تنبه لأي شيء ممكن يضرنا من الطبيعة لأنه ح  
يكون أسهل ليسبب عنو للميكروبات ( biological effects )  
أد ممكن يضرنا anion وأنعدي بالـ emulsion في cation  
فيطرد سيقطل . . .

يصل غشاء حول droplets  
حما، ح تقترب من بعض

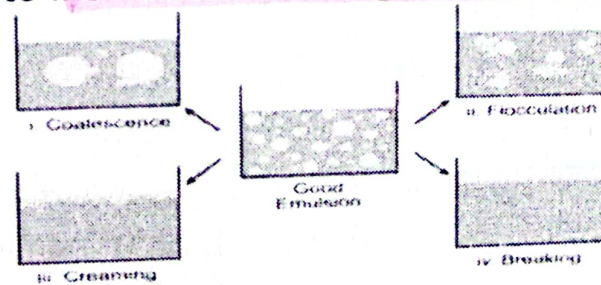
ح يصل القاسم بيننا  
بجه ما تلالا interfacial tension

## Stability of emulsions

How to enhance stability ( to prevent creaming and cracking)?

□ **Storage temperature:**

- Extremes of temperature can lead to an **emulsion cracking**.
- When water **freezes it expands**, so undue pressure is exerted on dispersed globules and the emulsifying agent film, which may lead to **cracking**. probably because **the ice formation disrupts the interfacial film** around the droplets.
- Conversely, an **increased temperature decreases the viscosity** of the continuous phase and disrupts the integrity of the interfacial film.
- An **increasing number of collisions** between droplets will also occur, leading to **increased creaming and cracking**.

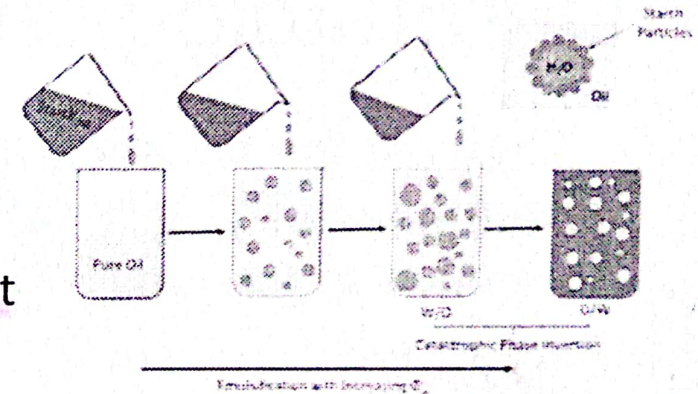


ممنوع X  
 لو كان عند (o/w)  
 و تمهدت الـ water 2  
 وتمهد فنتحفظ على الـ globule  
 و يقتربو اما بعضا بغير Fusion  
 بأدي للـ cracking  
 ونفسا السيء لو رفعت  
 الحرارة 2 نقل اللزوجة  
 وتزيد الحركة و يقتربو  
 من بعضا ونوهل لنفس  
 النتيجة

## Stability of emulsions

### Phase inversion

- Emulsion type is determined by:
  - The oil to water ratio (amounts).
  - The solubility of the emulsifying agent



- Phase inversion is the process in which an emulsion changes from one type to another, say o/w to w/o.
- The most stable range of disperse phase concentration is 30-60%. If the amount of disperse phase approaches or exceeds a theoretical maximum of 74% of the total volume, then phase inversion may occur.
- Addition of substances which alter the solubility of an emulsifying agent may also cause phase inversion.
- The process is irreversible.

# Formulation of emulsions

## Emulsifying agents (emulsifiers):

- An emulsifying agent is any material that enhances the stability of an emulsion (i.e. Prevention of coalescence and reducing creaming).

➔ ▪ The ideal emulsifying agent is

1 ▪ colourless, odourless, tasteless, بلا طعم ولا لون ولا رائحة

2 ▪ non-toxic, غير سام

3 ▪ non-irritant لا يسبب  
حكة أو احمرار

4 ▪ able to produce stable emulsions at low concentrations.

الأنواع ▪ Emulsifying agents are either:

a) Hydrocolloids.

b) Surface active agents (SAA) (surfactants).

c) Finely divided solids.

d) Auxiliary emulsifiers.

الأنواع  
main emulsifiers

# Dermatological emulsions

- They are the largest class of emulsions used in pharmacy and range in consistency from fluids lotions and liniments to semisolids (creams).  
صوتقظن سوتقظن على اكله لتترك الدررة الدهوية (ابو فاسط).
- A w/o emulsion can usually be applied more evenly, because the skin is covered with a thin film of sebum, and this surface is more readily wetted by oil than by water.
- A w/o emulsion is also more softening to the skin, because it resists drying and removal by contact with water.
- Dermatological emulsions can facilitate drug permeation into and through the skin by occlusion

الكله بطبيعت د حبي  
ومغظي بـ sebum  
فالأفضل يكون ( w/o )  
emulsion



# Emulsifying agents

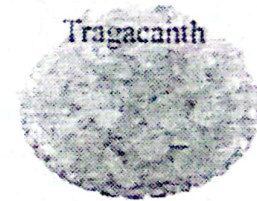
## Hydrocolloids

### Natural Polysaccharides:

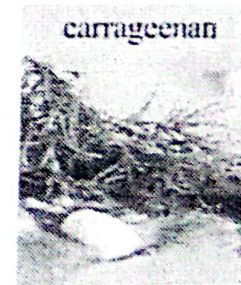
- The main problem with these agents is their natural variability between batches and microbial contamination.
- These materials should not be used externally as they leave a sticky feel on the skin.
- <sup>1</sup> Acacia is the best emulsifying agent for extemporaneously prepared oral emulsions as it forms a thick film at the oil-water interface to act as a barrier to coalescence. It is too sticky for external use. <sup>2</sup>
- <sup>3</sup> Tragacanth is used to increase the viscosity of an emulsion and prevent creaming.
- Other polysaccharides, such as <sup>4</sup> starch, pectin and carrageenan, are used to stabilize an emulsion. <sup>5</sup>



acacia



Tragacanth



carrageenan

الصح  
العري

أحد أنواع  
الصحف

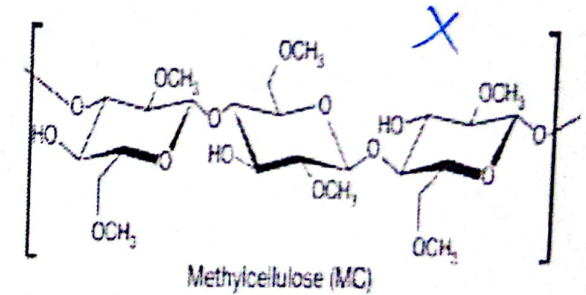
## Emulsifying agents Hydrocolloids

### Semi-synthetic polysaccharides:

- These are derived from the naturally occurring polysaccharide cellulose and generally form o/w emulsions.

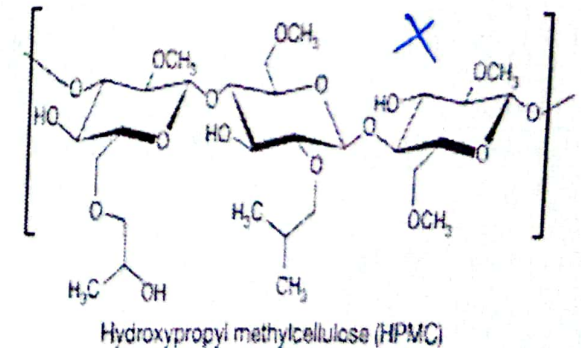
- Examples include low-viscosity grades of

- ✓ Methylcellulose (MC)
- ✓ Carboxymethylcellulose (CMC)
- ✓ Hydroxypropylmethylcellulose (HPMC)



### Synthetic hydrocolloids:

- ✓ Carbopol
- ✓ Polyvinyl alcohol (PVA).
- ✓ Polyvinyl pyrrolidone (PVP)



يسبب حرق الماء  
د بصر لشم  
swelling  
بكر حجم  
د.تق بصر Viscosity.

قليل استنسا لشم  
orally  
مكن للعين أو skin