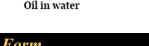


# **Emulsions (Biphasic Liquids)**

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### Introduction

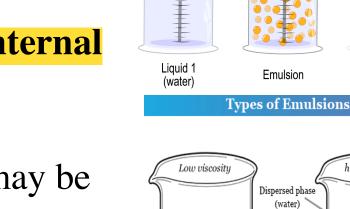
- Emulsions are water, oil, and emulsifying agents.
- An emulsion is a (**thermodynamically unstable**) mixture of **two immiscible liquids**, one of which is finely subdivided and uniformly distributed as droplets (the **dispersed** phase) throughout the other (the **continuous** phase), stabilized 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.

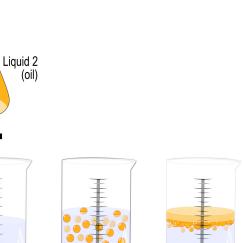


Dispersed phase

Continuous phase

(water) Continuous phase (oil)





Immiscible

liauids

high viscosit

Water in oil



### Classification

#### • Oil-in-water (o/w)

- Suitable for oral, parenteral, and topical routes of delivery
- Propofol emulsion (Diprivan®) intravenous anesthetic
- Intralipid<sup>®</sup> -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

400 NDC 0338-0519-13

500 mL

sovbean Oil

**Glycerin**, USP

Water for Injection Calories

discard the bag.

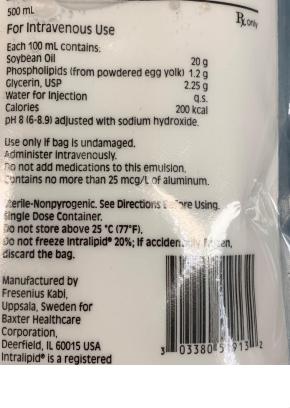
Manufactured by

Baxter Healthcare Corporation.

Fresenius Kabi

Intralipid<sup>®</sup> 20%

A 20% I.V. Fat Emulsion



500 ml



## **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** 
  - Administration of a non-aqueous liquid phase (an "oil") as microscopic droplets dispersed in an aqueous medium
- 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®)	TopicalAnesthetic	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 save*

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**Emulsion Dosage Form** 

#### **Critical Emulsion Attributes**



#### **Desirable product properties**

- 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**).



#### **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.**

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

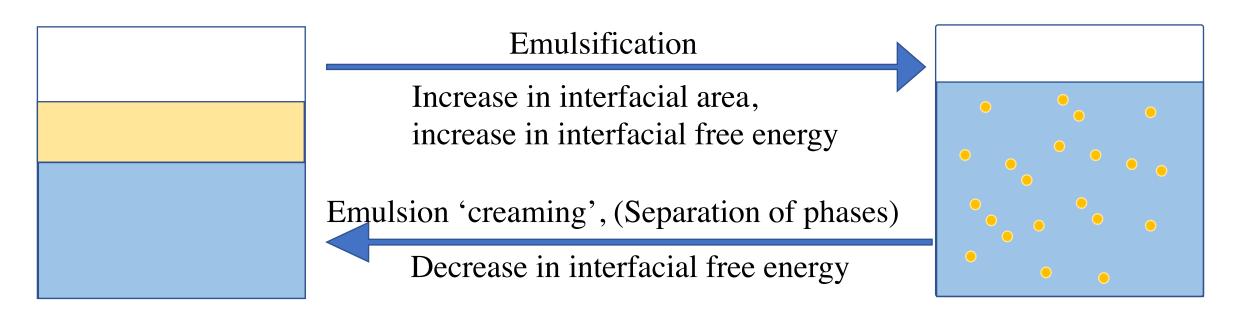
- Where:
- $\frac{dx}{dt}$  = sedimentation rate in (cm/s); D= particle diameter (cm)
- $\rho$  = density in g/ml ; g= gravity constant (980.7 cm. s<sup>-2</sup>)
- $\eta$  = medium viscosity in g. cm<sup>-1</sup>. s<sup>-1</sup> or (poise)
- When  $\rho_{ip} < \rho_{cp}$ : o/w emulsion;  $(\rho_{ip}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



#### **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.

 $\Delta G = \gamma \Delta A$ 





- 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.





**Emulsion Dosage Form** 



- 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 fluidcontaining preparations are called either lotions or liniments (liniments are intended for skin massage).



• Fat or oil drugs for **oral** administration are formulated as o/w emulsions.



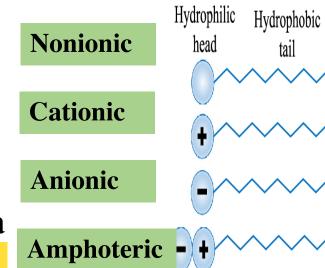
### **Emulsifying Agents**

- 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 form monomolecular films. They act by:
- 1. They **reduce** the interfacial tension between two liquids. A reduction in attractive forces of dispersed liquid for its own molecules lowers the interfacial free energy of the system and prevents coalescence or phase separation. (**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**)



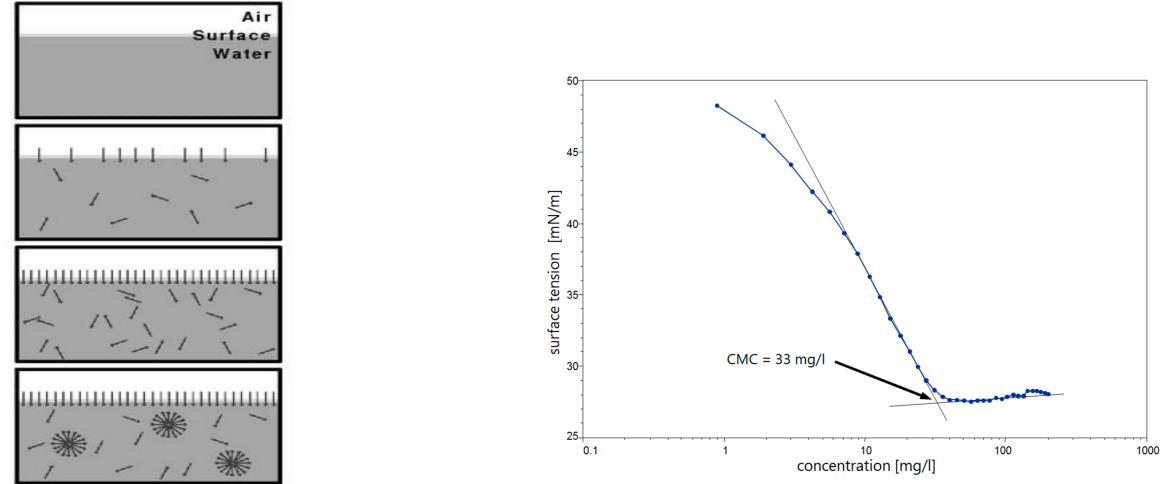
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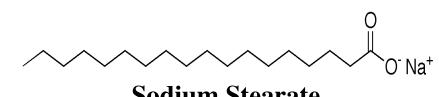
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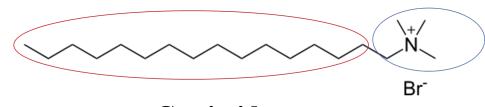
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### **Emulsifying Agents**

- 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.







Cetrimide

### **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<sup>®</sup> -Sorbitan esters of fatty acids
  - Tween  $\ensuremath{\mathbb{R}}$  -Polysorbates, Polyoxyethylene derivatives of Span  $\ensuremath{\mathbb{R}}$ 
    - 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.

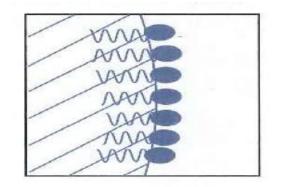
Use of Surfactant
Water in oil
emulsifying agents
Wetting agents
Oil in water
emulsifying agents
Detergents
Solubilizing agents

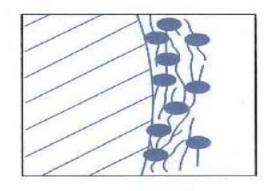
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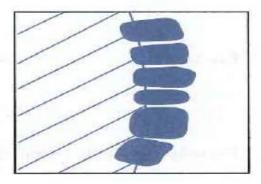


### **Auxiliary Emulsifiers**

- 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<sup>®</sup>.





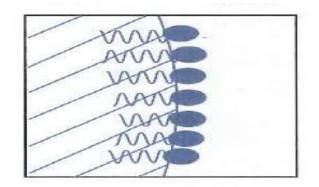


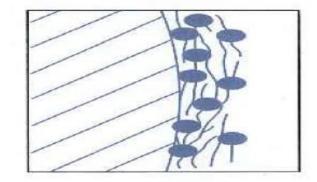
#### **Emulsion Dosage** Form

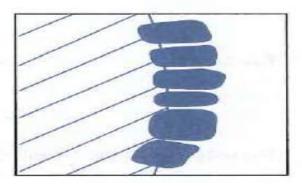
#### **Auxiliary Emulsifiers**

#### 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





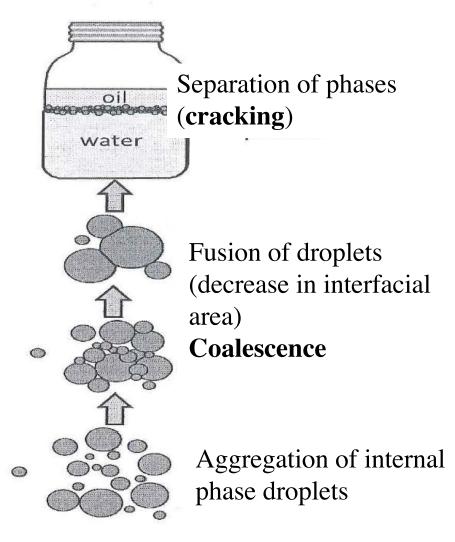




### **Emulsion Stability**



- An emulsion is defined as a thermodynamically unstable system.
  - However, pharmaceutically stable emulsion does not require thermodynamic stability
- Droplets of the dispersed phase will settle or rise, and form aggregates (flocculation) and concentrate (creaming) (still stable as long as it can be reconstituted by shaking).
- Droplets of the internal phase, when they come in contact with each other, will coalesce spontaneously (decrease in the free energy)



### **Symptom of Instability**

- An emulsion is stabilized by the effectiveness of the electrical or the mechanical barrier at the interface (surface charge, adsorbed surfactant /polymer, adsorbed fine particles)
- Any change that affects these interfacial properties will potentially destabilize the emulsion
- Coalescence can occur because of **temperature** either an increase in temperature or freezing which will affect surfactant activity or solubility in the external phase.
- Emulsion instability is evident by **creaming**, reversible aggregation (**flocculation**), and or irreversible aggregation (**coalescence**).

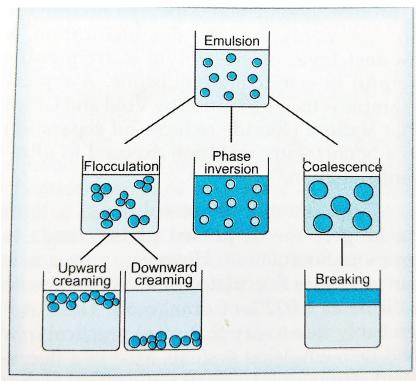


Fig. 18.22: Symptoms of instability problems of emulsions

# 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.

