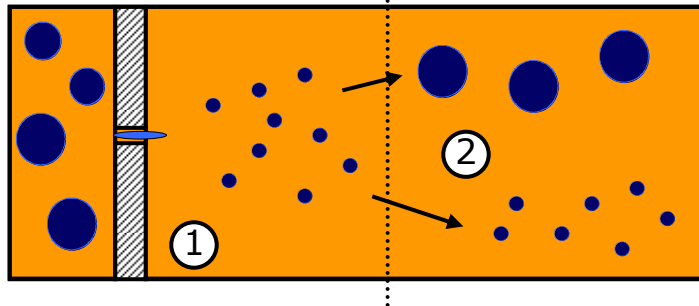


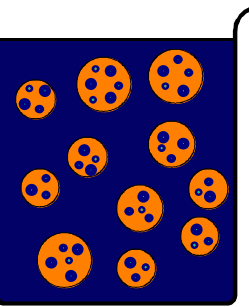
Double emulsion–micro-structure for reduced fat products or encapsulation of active ingredients

1: Droplet disruption despite of unfavorable viscosity ratio

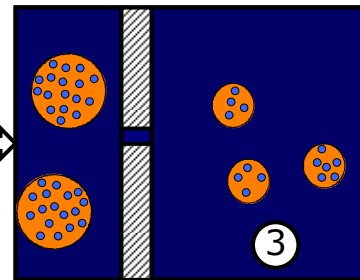
w/o



2: Droplet stabilization in process despite of slow emulsifier kinetics

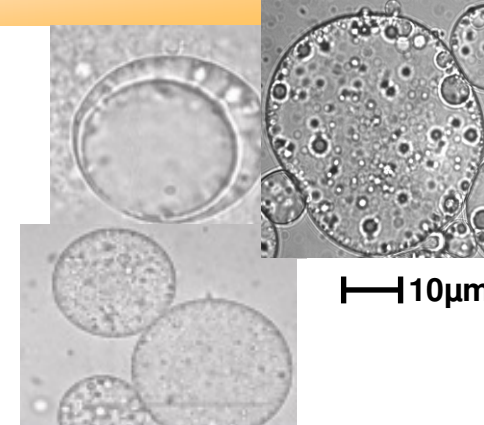


(w₁/o/w₂)



3: Emulsification of an emulsion

④



4: product properties comparable to non-filled emulsion droplets & measurement techniques for complex structures

