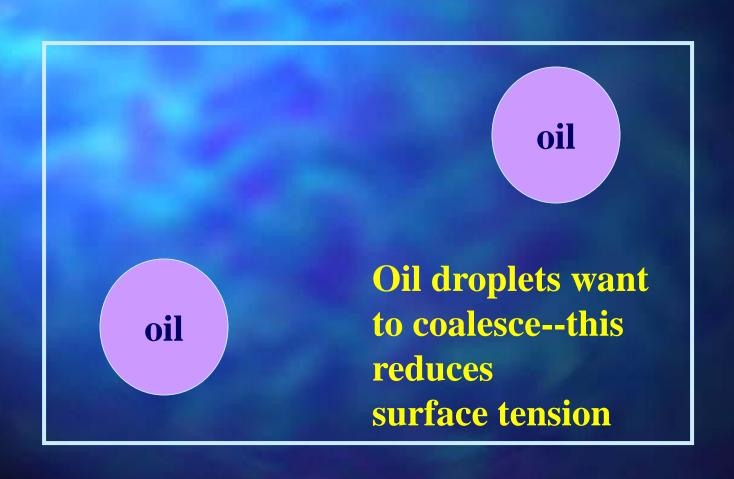
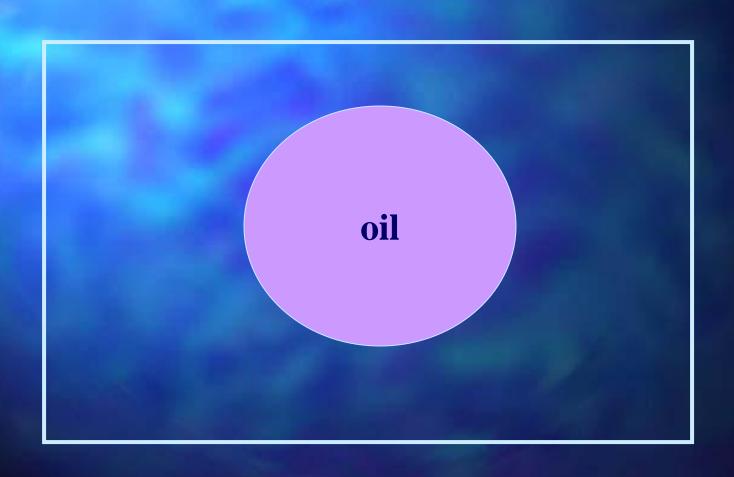
Emulsions and Mr. Emulsifier

Emulsions

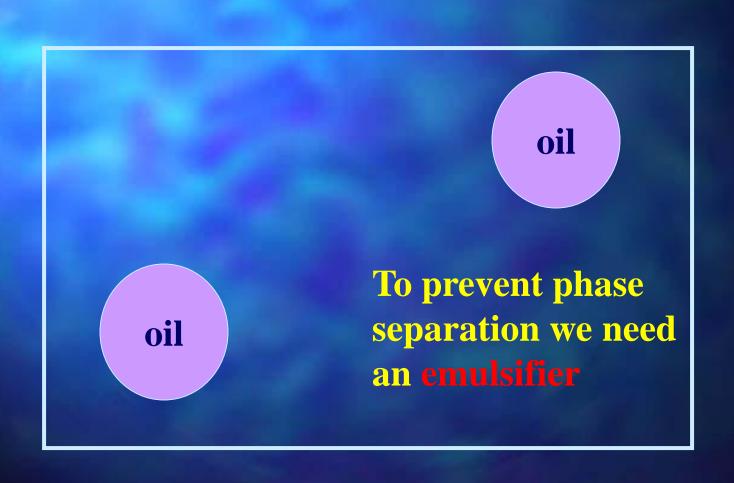
- We will examine an oil-in-water emulsion
- These are common in food systems and include things like mayonnaise
- Here is our prototypical system with two oil droplets dispersed in water





oil

Separates and floats to top because oil is less dense than water



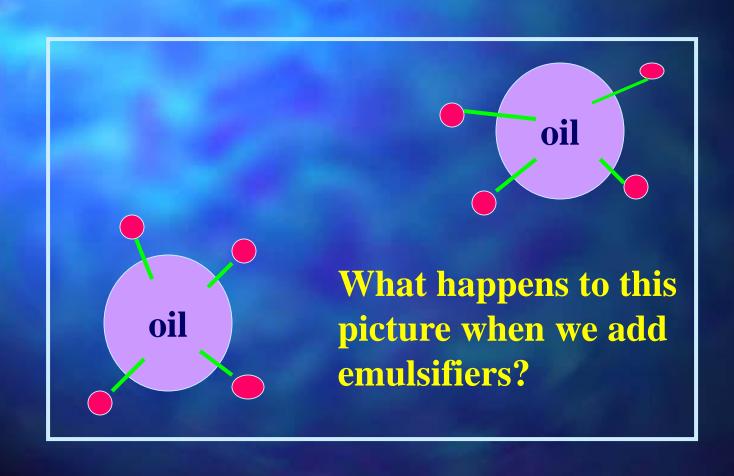
Emulsifiers

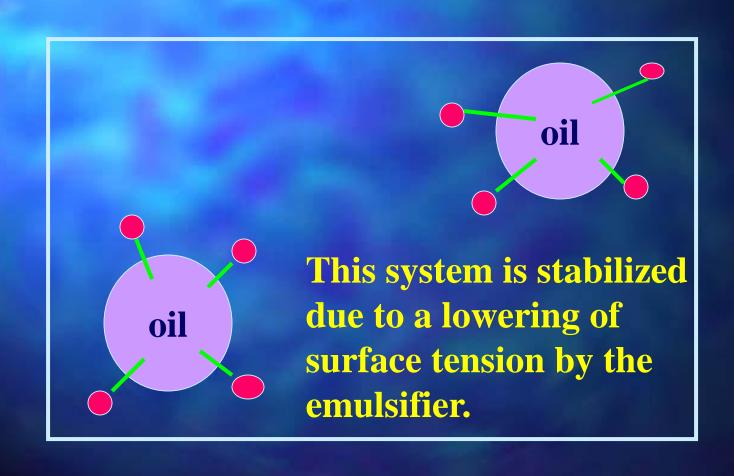
Emulsifiers have the following general molecular features

head

Polar head, likes water

Non-polar tail, likes oil





- Now the water sees only the polar emulsifier heads (which, by the way, it likes)
- The oil droplets can see only the nonpolar emulsifier tails (for all it knows it is surrounded by oil)
- Everybody is happy and there is no driving force for separation of the phases

- When the Fenerbahçe team plays Galatasaray at Ali Sami Yen, the place is Yellow and Red of CİM BOM
- Like this



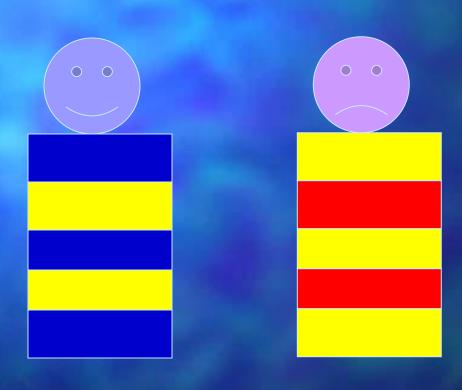
- To make things as uncomfortable as possible, Fenerbahçe fans are seated together in small, separated groups
- Like this



- In this set up, where are the problems likely to occur?
- Can you figure it out?

Problem here? No. Problem here? Yes! Problem here? No.

- How can we defuse this potential problem (high tension) at the interface between the Fenerbahçe and Galatasaray fans?
- Let's look at the interface more closely

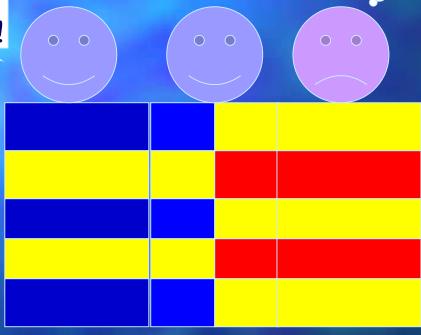


- What we need at this point is a very special person
- This person played earlier both in Fenerbahçe and Galatasaray
- He likes both teams passionately
- He can't decide who to cheer for

- In fact, he is so fanatical he has had special clothes made up which he wears to the games
- One half is Yellow and Blue
- One half is Yellow and Red
- Are you ready?
- Here he comes

Cim Bom!!

Sarı Kanarya!



Mr. Emulsifier

- Now the Galatasaray fan sees another Galatasaray fan sitting next to him and the Fenerbahçe fan sees an Fenerbahçe fan setting next to him
- Interfacial tension lowered
- Problem solved
- Haydi Sarı Kanarya!