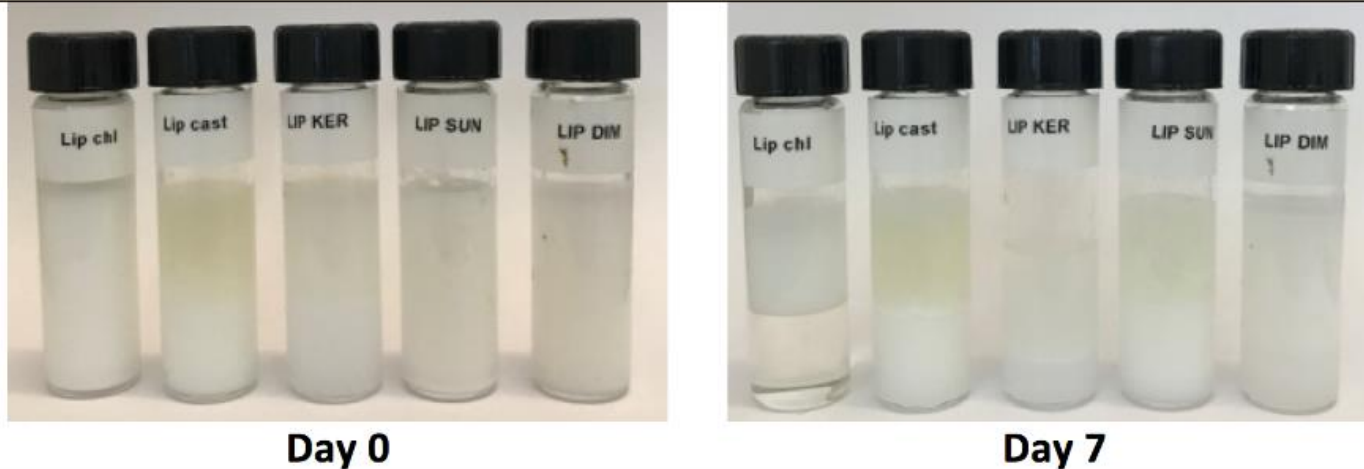


# Polar lipids from *Dunaliella* as clean-label emulsifiers

## Phospholipid-stabilised emulsions



Different fractions of *Dunaliella* polar lipids are suitable for the stabilisation of water-continuous emulsions of different oils. The polar lipids isolated from *Dunaliella* are mainly phosphoserine, phosphocholine, glycolipids and phosphoinositol phospholipids. Depending on the source of biomass and the extraction process used their hydrophilic-lipophilic balance (HLB) ranges from 14 to 5. These polar lipid fractions are suitable for stabilisation of emulsions of vegetable, mineral and silicone oils. The emulsifier performance was in some cases comparable to that of soy lecithin (reference emulsifier).

You can view more details in the [poster](#) "Products from microalgae: The formulator's perspective".

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