



**Show us the future of emulsions**  
**2006 EMULSAR Grand Prix handing-over, 4<sup>th</sup> World Congress on Emulsions**

During the 4<sup>th</sup> World Congress on Emulsions closing session, we have revealed the 2006 EMULSAR Grand Prix prize winner.

**The 2006 EMULSAR Grand Prix was intended:**

- to reward a researcher or a research team for their scientific contribution to the emulsions' world;
- to promote the interest for emulsions-related scientific research.

The subject was: **“Properties and/or original applications for emulsions”**.

We have received a lot of candidates' files from France, Japan, Brazil, even Malaysia...

**Among these files, the jury wanted to put ahead 4 nominees for the interest of their research works on emulsions and their applications.**

**RHODIA:** Control of a multiple emulsions to produce a 2 in 1 powerful detergent: more softness for the consumer.

**National Food Research Institute of Japan:** Production of monodispersed O/W Emulsions containig lipophilic bioactive substances by microchannel emulsification.

**Ecole Centrale Paris/Universtité Paris Sud:** Rationalization methods of emulsions production intended for the medecine detoxication. An emulsion able to trap drugs, a medecine intoxications emergency treatment.

**COLAS:** Setting in emulsion of a vegetal binder for the realization of materials for construction and/or public works: an innovative renewable vegetal binder, VEGECOL, for hot road coating.

**The prize winner of the 2006 EMULSAR Grand Prix is RHODIA.** A diploma and a cash prize of 1 500 euros was given to Mrs Helene LANNIBOIS-DREAN, member of the RODHIA research team.



## **EMULSAR**

**Every day, every one of us uses at least one product that may be revolutionized by EMULSAR.**

**EMULSAR, a new way to produce emulsion.**

**EMULSAR** has developed an innovative and patented technology that **mechanically** allowed to make, with **less additives** and at **low energy cost**, **very fine** and **homogenous** emulsion.

Through its technology, EMULSAR offer **innovatives solutions for high-performance emulsification** allowed new added valued product development.

### **EMULSAR means:**

- More natural product;
- More effective medicine;
- Improved food product;
- Better use of active ingredient and molecules.

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