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Yao

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(54) **DENDRITIC EMULSIFIERS AND METHODS FOR THEIR USE AND PREPARATION**

(75) Inventor: **Yuan Yao**, West Lafayette, IN (US)

(73) Assignee: **Purdue Research Institute Foundation**, West Lafayette, IN (US)

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(58) **Field of Classification Search**

None

See application file for complete search history.

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Primary Examiner — Carolyn Paden

(74) *Attorney, Agent, or Firm* — Brinks Gilson & Lione

(57) **ABSTRACT**

A dendritic emulsifier for forming an oil-in-water emulsion includes an anhydride-modified phytoglycogen or glycogen-type material. A method of preparing an oil-in-water emulsion includes: (a) combining oil, water, and a dendritic emulsifier; and (b) mixing a combination of the oil, water, and dendritic emulsifier. A method of preparing a dendritic emulsifier includes reacting an anhydride with a phytoglycogen or glycogen-type material in solution, thereby forming an anhydride-modified phytoglycogen or glycogen-type material.

18 Claims, 3 Drawing Sheets