

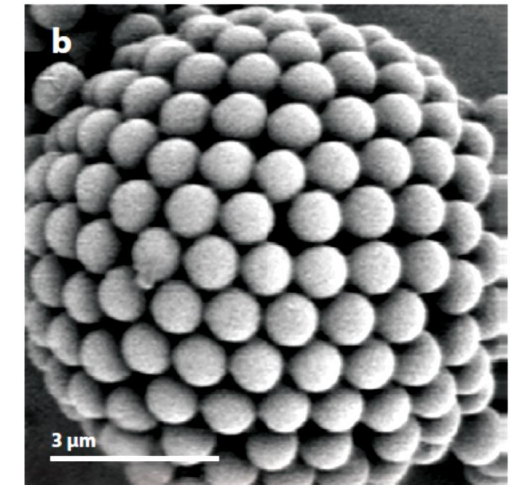
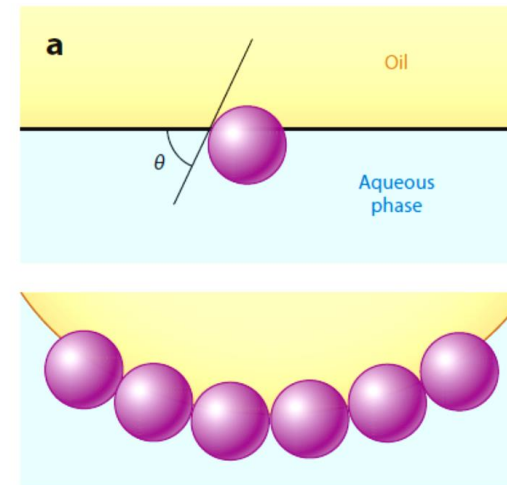
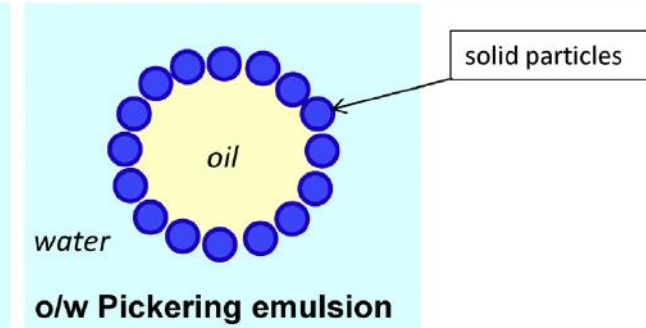
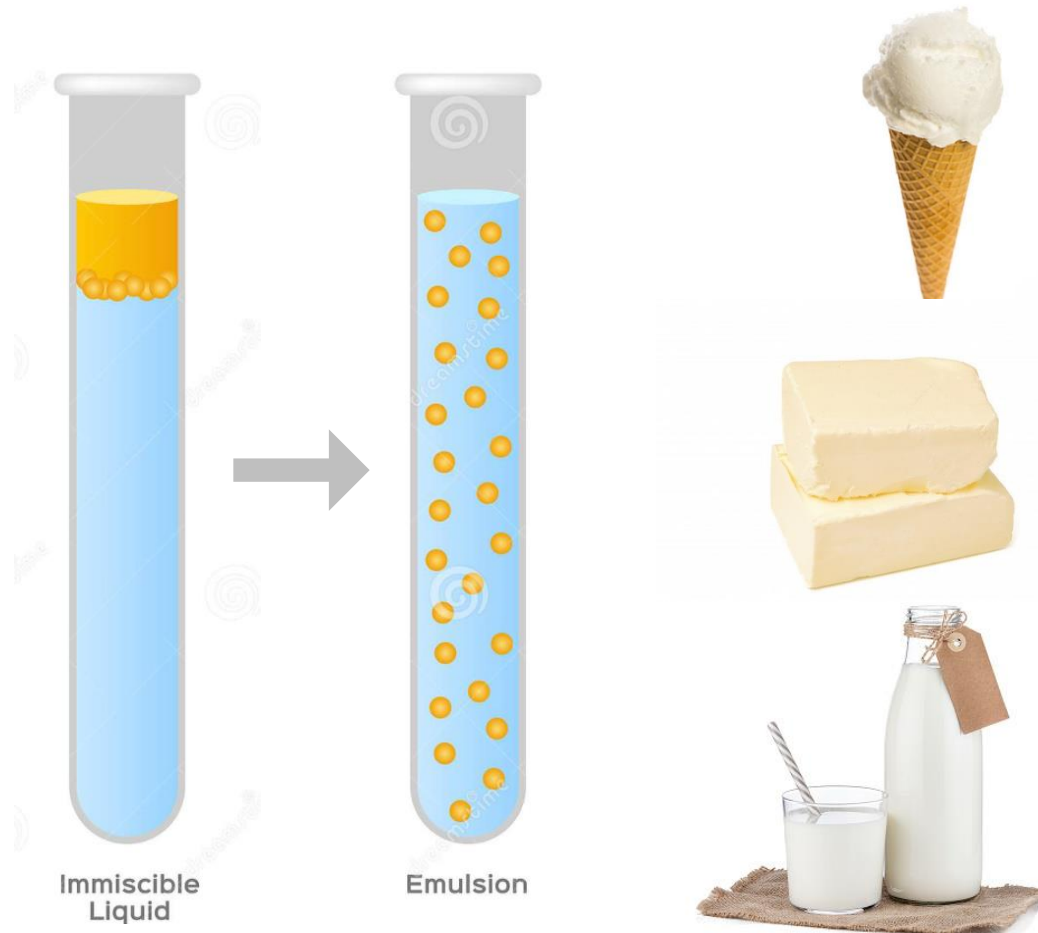
Highly tunable Pickering emulsion/polymer systems: from colloids to functional surfaces

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Pickering emulsions



Chevalier, Y. & Bolzinger, M.-A. *Colloids Surf. Physicochem. Eng. Asp.* **439**, 23–34 (2013).

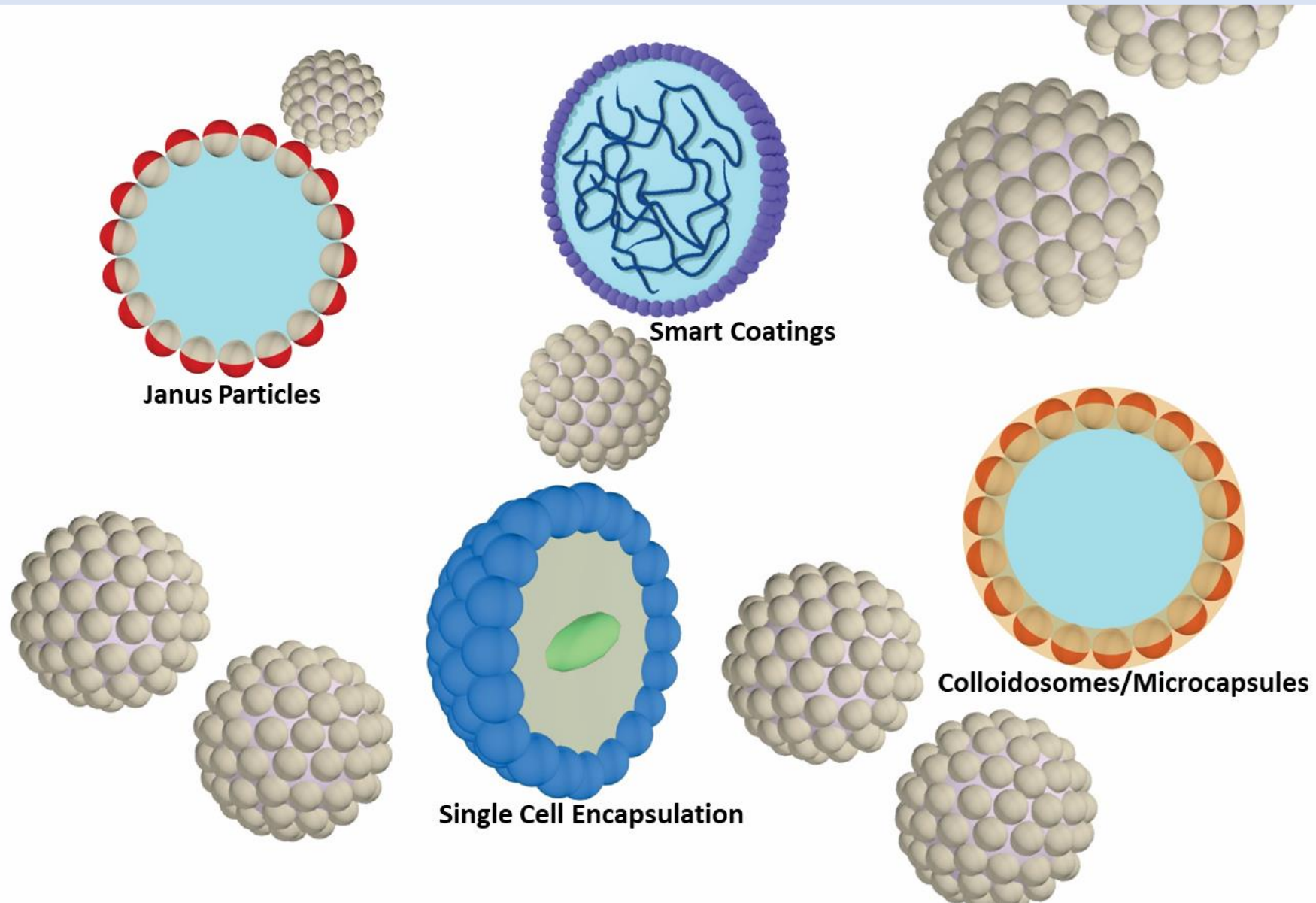
Berton-Carabin, C. C. & Schroën, K. *Annu. Rev. Food Sci. Technol.* **6**, 263–297 (2015).

Aveyard R., Binks B.P., Clint J.H. *Adv. Colloid Interface Sci.* **100–102**, 503–546 (2003).

An **emulsion** is a stable dispersion of two or more immiscible liquids held in suspension by small percentages of substances called emulsifiers. From: Handbook of Adhesives and Surface Preparation, 2011

Pickering emulsions are emulsions that stabilized by colloidal particles that self-assemble at the interface and stabilize the emulsion

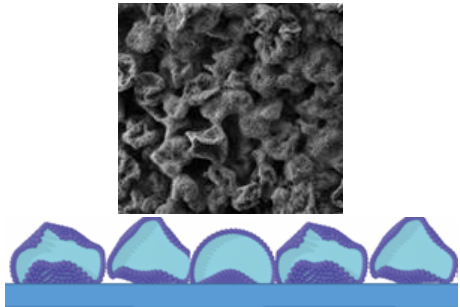
Research concept



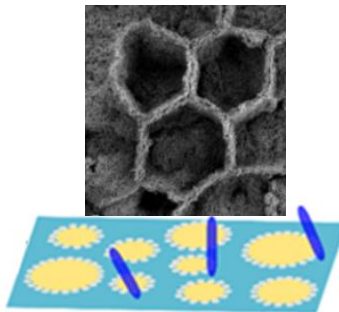
Research concept



Superhydrophobic coatings

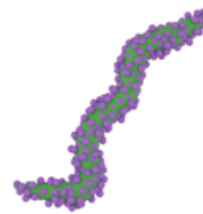


Self-cleaning coatings

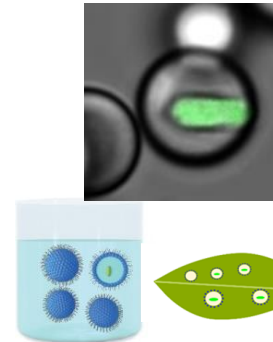


Anti-biofilm coatings

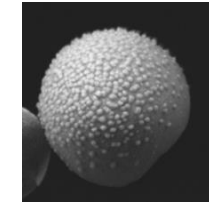
Eco-friendly and bio-functional soft materials



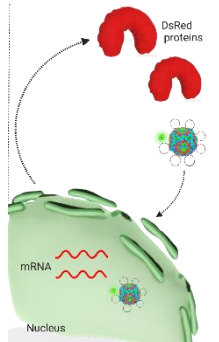
UV protection for nematodes



Single-cell compartmentalization

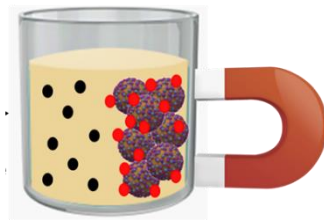


Vaccines for SARS-CoV-2

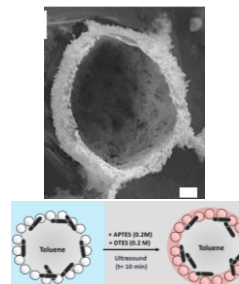


DNA delivery to plant cells

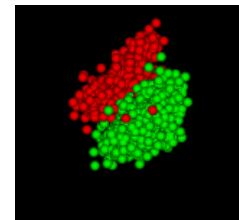
Nanocomposite materials



Biosorption by magnetic emulsions



Conductive shells



Compatibilization of polymer blends