

Hydrophobically modified xanthan: Thickening and surface active agent for highly stable oil in water emulsions

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1. Introduction

 Oil-in-water (O/W) emulsions are widely employed for industrial applications including foods, cosmetics, pharmaceuticals or agrochemicals. Since the contact between oil and water molecules is energetically unfavorable, emulsions are thermodynamically unstable(Tadros, 2009). Indeed, they tend to undergo destabilization processes such as flocculation, coalescence, creaming or sedimentation and Ostwald ripening(Robins, 2000). However, kinetically metastable emulsions can be obtained by adding emulsifiers and thickening agent for instance(Dickinson, 2003). Emulsifiers display surface activity and may adsorb at the O/W interface, thus favoring dispersion and stabilization of the oil droplets(Dickinson & Golding, 1997). Among other thickening agents, polysaccharides are widely used for their great ability to increase the aqueous phase viscosity, leading to slow down droplets motion(Paraskevopoulou, 2005) ; nevertheless such molecules usually own non-adsorbing character so they do not favor the interface stability. Among them, xanthan is the most used due to its outstanding thickening properties(Hennock, Rahalkar, & Richmond, 1984; Sun, Gunasekaran, & Richards, 2007). Xanthan is an anionic bacterial polysaccharide whose structure is composed of a cellulosic backbone of β-D-glucose substituted on every two units with a charged trisaccharide side chain that includes a D-glucuronic acid between two D-mannoses(Jansson, Kenne, & Lindberg, 1975). Acetate and pyruvates groups can be present on inner and terminal mannoses of the side chain respectively(Casas, Santos, & Garcıa-Ochoa, 2000). Xanthan can adopt two different conformations(Milas & Rinaudo, 1979) in an aqueous solution: an ordered, rigid double-helix strand structure at low temperature and high ionic strength and a disordered, flexible coil state at high temperature and low ionic strength. The impact of xanthan concentration on O/W emulsions physicochemical properties has been intensively studied(Hemar, Tamehana, Munro, & Singh, 2001; Sun et al., 2007; Ye, Hemar, & Singh, 2004). In all cases, due to xanthan molecules poor interfacial properties, addition of low molecular emulsifiers remains necessary to reach O/W emulsions stability. It has also been established that the presence of low amount of xanthan increases the rate

 of emulsion creaming due to depletion flocculation effect(Cao, Dickinson, & Wedlock, 1990; Dickinson, Ma, & Povey, 1994; McClements, 2000).

 Nevertheless, the use of low molecular weight surfactants has been recently denounced due to toxicological and environmental considerations(Makkar & Rockne, 2003; Olkowska, Polkowska, & Namieśnik, 2011). On this basis, among other strategies the use of amphiphilic polysaccharides, such as hydrophobically modified starch(Krstonošić, Dokić, Nikolić, & Milanović, 2015)or dextran(Rouzes, Durand, Leonard, & Dellacherie, 2002), has been extensively studied during the last decades in order to stabilize emulsions.

 In a previous study, a series of amphiphilic xanthan derivatives was obtained by grafting alkyl residues onto their backbones under their ordered conformations(A. Roy et al., 2014). The study of the rheological properties of these derivatives at the O/W interface shows that the presence of grafted moieties strongly favors the interfacial adsorption of amphiphilic chains(A. N. Roy, Benyahia, Grisel, & Renou, 2016), hence confirming the potential stabilizing properties for O/W dispersions. Based on these preliminary results, it was anticipated that such modified xanthan may combine both powerful thickening and emulsifying properties, thus preventing the use of additional surfactants.

 The present study focuses on the investigation of hydrophobically modified xanthan derivatives (HMX) stabilizing properties of O/W emulsions. The strategy consists of reaching dispersions stability by taking profit of both thickening and interfacial properties of HMX, without further any addition of a low molecular weight surfactant. For this purpose, emulsions were prepared using amphiphilic xanthans at different concentrations and with grafting densities comprised between 8 and 32 %. All the emulsions properties and stability were studied over time with varying HMX content in order to understand the mechanisms governing emulsions stability.

2. Materials and Methods

2.1.Materials

 The xanthan was provided by Danisco (France). Depending on the fermentation process(Garcıa- Ochoa, Santos, Casas, & Gomez, 2000) or post fermentation treatment(Casas et al., 2000), substitution degree of acetate and pyruvate on the trisaccharidic side chain varies and have an impact on the polymer properties(Shatwell, Sutherland, & Ross-Murphy, 1990). These substitution degrees can be determined by 1H NMR (Rinaudo, Milas, & Lambert, 1983); the xanthan used in this study owns substitution degrees of acetate and pyruvate are 0.87 and 0.49, respectively. In others words, this xanthan owns in average 0.87 acetate and 0.49 pyruvate functions per repeating unit(Fantou et al., 2017; A. Roy et al., 2014). The moisture content determined by thermo gravimetric 83 analysis and the protein content, determined by the Bradford procedure were 11.1 % and 0.1 %, respectively. Ultra-pure grade water was used for all the preparations. Hydrochloric acid (HCl) and sodium hydroxide (NaOH) were purchased from Acros Organics; sodium chloride (NaCl) and sodium 86 azide (NaN₃) used as preservative were from Sigma Aldrich. Isononyl isononanoate used as the oil phase for all the emulsions was kindly given by Stearinerie Dubois (Boulogne Billancourt, France).

2.2.Synthesis and characterization of hydrophobically modified xanthan

89 HMX under ordered conformation were obtained based on a procedure described by A. Roy et al., 2014. Indeed, octyl residues were grafted onto the carboxylic functions of the polysaccharide *via* a peptidic coupling reaction between acidic moieties of xanthan and octylamine. On HMX NMR spectra in comparison with the one of xanthan, additional peak corresponding to octyl grafted moieties are detected and the grafting density was adjusted as previously described(A. Roy et al., 2014).

94 The nomenclature applied for the corresponding polysaccharides is X^AC_8 , where A is the grafting density and 8 corresponds to the number of carbon atoms in the alkyl chain.

2.3.Protocol for emulsion preparation

 Aqueous solutions of xanthan (pristine xanthan PX or hydrophobic derivative HMX) at concentration ranging from 0.0125 to 1.125 % w/w in water were prepared and stirred using a magnetic stirrer at room temperature (20 to 25°C) overnight. The pH was adjusted to 4.3 with 0.1 M HCl and the ionic 102 strength to 1000 µS/cm with NaCl. 300 ppm of NaN₃ was added to the aqueous solution to prevent bacterial growth. All emulsions were O/W containing 20% oil (w/w) as presented in Table 1. This percentage was fixed since it corresponds to a common emulsions composition.

The overall content (100 % w/w) is adjusted by the quantity of water (Quantum Satis).

Table 1: Composition of the formulated system

 Due to the limited quantities of xanthan derivatives available, a formulation protocol adapted for emulsifying small quantity (20g) was developed based on both the literature (Kuhn & Cunha, 2012; Saharudi et al., 2016) combined with a preliminary study. Before mixing, each phase was pre-heated separately at 30 °C for 30 min. Phases were then mixed together and homogenized at 20 000 rpm for 3 min using a T25 digital ultra-turrax (IKA, Freiburg, Germany) equipped with the dispersing head S25N-10G. Each emulsion was prepared in duplicate to check preparation process reliability. Emulsion with non-modified xanthan was prepared following the same procedure and used as reference.

 Once prepared, all emulsions were stored at room temperature. Ageing was assessed by visual observations, optical microscopy and particle size distribution through granulometry measurements.

 In addition, rheological properties were analyzed on both solutions and emulsions using flow and oscillatory modes.

2.4.Methods

2.4.1. Visual observations

 The macroscopic aspect of the emulsions was evaluated visually by means of photographs just after formulation and over time. Thus, it is possible to observe whether the entire oil phase was initially emulsified but also to follow the macroscopic destabilization phenomena during aging.

2.4.2. Droplet size distribution

 Emulsion droplets size was measured by static light scattering using a laser diffraction particle size analyzer SALD–7500 nano (Shimadzu Co., Ltd, Japan) equipped with a violet semi-conductor laser (405 nm) and a reverse Fourier optical system. Emulsions were first diluted in deionized water prior to measurement in order to achieve absorption parameter equal to 0.15. Then, the dispersion 130 introduced in the batch cell (7 $cm³$) and stirred during the measurement to assure dispersion homogeneity. A refractive index of 1.45, corresponding to the oil dispersed phase, was used. Each measurement was performed twice. Data were analyzed using software Wing SALD II.

 In order to highlight creaming process a specific test protocol was developed; it consists in sampling separately 0.2 mL of the top and the bottom of the emulsion container at specific height of the tube using a graduated pipette, directly after emulsification and then over time (after 1, 2, 3, 7, 14 and 30 days). The total emulsion height was 40 mm. The analysis of the emulsion top refers to a sampling at 5 mm below the upper surface, in order to avoid sampling of the oil phase if any. For the bottom, 138 sampling was performed 5 mm from the bottom of the container.

 Characterizations after one day will be referred as D+1; the same designation applies to other periods. Additionally, most stable emulsions were monitored over months.

2.4.3. Optical Microscopy

 Emulsions microstructure (top and bottom, according to the sampling procedure described in the previous paragraph) was observed, at room temperature, by means of an optical microscope at a magnification of x20 (DMLP/DC 300, Leica Microsystems, Wetzlar, Germany) equipped with a camera and controlled by the Leica Application Suite software. Leica IM 1000 software was used to analyze the micrograph.

2.4.4. Rheology

 Oscillatory shear studies were carried out with a stress controlled rheometer HR3 (TA Instruments) with a Peltier temperature control device using a cone-plate aluminium geometry (diameter, 60 mm; cone angle, 2°00'43''; gap, 59 µm) for the pristine xanthan and xanthan derivatives solutions. Solvent evaporation was prevented by covering the geometry with low viscosity silicon oil. The storage (G') and loss (G'') moduli were measured within the linear viscoelasticity domain at different temperature from 5 to 80 °C in order to build the viscosity master curve(Choppe, Puaud, Nicolai, & Benyahia, 2010; Pelletier, Viebke, Meadows, & Williams, 2001). Polymer solutions from 0.0125 to 0.4 % w/w were prepared as mentioned above and centrifuged for 3 min to get rid of air bubbles. Aluminum 158 parallel plate geometry (diameter, 60 mm; gap, 200 µm) was used to study emulsions.

 Emulsions flow properties were obtained as a function of shear rate during a decreasing ramp from 160 100 to 0.01s⁻¹ during 300s at 20 $^{\circ}$ C. The procedure included a conditioning step that consisted in 161 applying a pre-shear at $50s⁻¹$ for 60s, and then samples were left relaxing for 2 min prior to measurement. Emulsions were measured immediately after formulation in order to avoid the potential effects of emulsion's destabilization. Indeed, no destabilization was observed within the first few hours after formulation. Therefore, there no significant evolution of the system within the measurement time scales; hence, the rheological data do correspond to undisturbed emulsions.

2.4.5. Thermogravimetric analysis

 In order to determine the xanthan concentration in the aqueous phase, emulsions were first centrifuged at 8 000 g for 20 min. Then the aqueous phase was analyzed by thermogravimetry. These measurement were performed using a Setsys apparatus (Setaram Instrumentation, Caluire-et-Cuire, France), equipped with the Calisto software (version 1.54a, Setaram Instrumentation, Caluire-et- Curie, France). About 80 mg of xanthan solution are weighted in an alumina crucible. Heating procedure is performed under air as follow:

175 - Equilibration at 110°C during 45 min

176 - Temperature ramp from 110°C to 550°C at a rate of 20°C/min

177 - Isotherm at 550°C during 10 min

2.4.6. Homogeneity and Stability criteria for emulsions

The emulsions were characterized with considering two criteria, namely homogeneity and stability.

On the one hand, emulsions were considered as homogeneous a far as both droplet size and

distribution were identical over the entire volume (from top to bottom) of the sample. This criterion

was evaluated from initial state (24h after emulsion preparation) over the whole period of ageing.

On the other hand, the different phenomenon involved in emulsions ageing, namely creaming,

flocculation and coalescence, were carefully considered by mean of particle size analyses in order to

understand the mechanisms implicated in the stabilization / destabilization phenomenon.

3. Results and Discussion

 Without any surfactant, preliminary results demonstrated that PX, as expected, does not stabilize emulsion at all as phase separation occurred immediately or within only few hours after emulsion 191 preparation for PX concentration up to 0.9 % w/w despite its very good suspending ability. These results clearly confirmed that native xanthan is a non-adsorbing polysaccharide and therefore does not exhibit any interfacial stabilizing properties(Cao et al., 1990; Gunning, Hibberd, Howe, & Robins, 1988). Therefore, the first part of this paper focuses on the utilization of HMX in emulsion to evaluate its stabilizing properties compared to PX. At this stage, it is important pointing out that both PX and its amphiphilic derivatives were studied within the same concentration regime. Indeed, both PX and 197 HMX polymers own an overlap concentration C^* around 0.2 g/L as determined by rheology. This is consistent with the values were earlier reported in the literature for native xanthan polysaccharide(Cuvelier & Launay, 1986; Milas, Rinaudo, Knipper, & Schuppiser, 1990).

 First of all, the impact of the polymer concentration on emulsion stabilization has been investigated, 201 using X^8C_8 at five concentrations ranging from 0.01 to 0.32 % w/w. Droplet size distributions of these systems after 24h are presented in Figure 1, with superimposing both bottom and top samplings. Thus, the closer the bottom and top particle size distributions the more homogeneous the mixture. 204 For clarity, results obtained for emulsion with 0.32 % w/w of X^8C_8 are not presented as the corresponding data are similar to the one with 0.2 %w/w.

Figure 1: Emulsion particle size distribution at different X⁸ C⁸ concentrations after 24 h. Solid and dashed lines refer to sampling at the top and the bottom of the emulsion respectively.

 For the lower HMX contents, it is obvious that destabilization occurs quickly after formulation. Indeed, as shown in Figure 1, the emulsion bottom is only composed of small droplets when the top part presents a huge distribution of larger droplets. This can be explained by the oil droplets 212 migration from the bottom to the top of the emulsion corresponding to an inhomogeneity thought creaming phenomenon. Additionally, an oil layer on the emulsion top was observed which was attributed either to a non-emulsified oil portion due to insufficient HMX content and/or to the occurrence of coalescence, proving that the emulsion is not stable at all. For emulsions with 0.05 and 216 0.1 % w/w of X^8C_8 , the emulsion bottom still shows droplets smaller than the top. However, the 217 difference in the droplet size between the bottom and the top is strongly reduced with increasing the polymer concentration. The oil layer on the top is no longer observed, thus confirming that emulsifying character is improved as HMX concentration increases. Finally, when the HMX concentration reaches 0.2 % w/w, the emulsion initially appears homogeneous as the droplet size distribution is identical on the whole sample height as visible on Figure 1.

 In addition, the latter emulsion was monitored over time either from microstructure and macroscopic aspects in order to investigate the ability for HMX to get long term stable emulsions without adding any low molecular weight surfactant. As presented in Figure 2, both top and bottom droplet distribution after 1 and 120 days superimpose perfectly. Indeed, neither creaming nor 226 coalescence was observed within 4 months. Thus, such an emulsion with 0.2 % w/w HMX can be considered as very stable. As stipulated above, similar results were observed at higher polymer concentrations. In fact a HMX concentration of 0.2 % w/w clearly appears efficient enough to get stable emulsion in spite of fairly low amphiphilic polymer content. Thus, when compared to PX and 230 as far as it is used at a sufficient concentration (above C^*), amphiphilic X^8C_8 undoubtedly allows 231 getting homogeneous and stable O/W dispersions over months. It is important to point out that the HMX content necessary for reaching such stable emulsion remains quite low, at most similar to the level usually employed when utilizing unmodified xanthan as a thickener combined with surfactants(Krstonošić et al., 2015). Indeed, it is important to stress that HMX appears much more

 efficient than any combination of xanthan with classical surfactants. In this latter case the level of surfactant necessary for reaching emulsion stability is above several % as described for Tween 20(Krstonošić et al., 2015; Vélez, Fernández, Muñoz, Williams, & English, 2003) or whey protein isolate(Sun et al., 2007), thus much more than the lonely HMX content in the present study.

Figure 2: Emulsion particle size distribution at 0.2 % w/w in modified X⁸ C⁸ polymer. Solid line and dash line refer to the top and the bottom of the emulsion, respectively.

242 Based on these first promising results and in order to better understand the mechanisms responsible for the stabilizing ability of HMX, a series of further investigations were performed with considering "fairly but not too stable" O/W emulsions in order to follow the evolution of the dispersions within a reasonable time scale. Different parameters will then be simultaneously investigated such as the effect of HMX concentration and the influence of HMX alkyl grafting density.

247 In a first step, emulsions' ageing was investigated for a system prepared with 0.1 % w/w X^8C_8 HMX. Figure 3 shows the evolution of this emulsion over 2 months through both droplet size measurement 249 and optical microscopy. Results presented in Figure 3 A clearly show that the top and the bottom emulsions microstructure, which appears initially fairly similar, becomes more and more different with time.

Figure 3: (A) Emulsion particle size distribution at 0.1 % w/w X ⁸ C8 at different time after preparation. Solid line and dash line refer to the top and the bottom of the emulsion, respectively. (B) Optical microscopy image of the corresponding emulsion at D +1 and D+60, respectively. (C) Particle size distribution of the top of the emulsion (left: non normalized; right: normalized) at 0.1% w/w X⁸ C8 at different time after preparation.

 First, one can notice that the bottom droplet size distribution is progressively shifted to lower values 259 with time due to the impoverishment in larger droplets. These results issued from granulometric data are obviously confirmed by microscopic observations as visible in Figure 3 B.

261 Initially no significant difference can be perceived between the emulsion top and bottom parts. On 262 the contrary after two months, the emulsion bottom only presents few small droplets while more numerous large droplets are observed on the top as a consequence of creaming. Nevertheless, it is 264 noticeable that once migrated to the top part of the emulsion, the droplets size does not evolve significantly with time. In order to confirm these observations, the emulsion particle size distribution corresponding to the emulsion top were superimposed as illustrated in Figure 3 C (left). Over time, result shows that the size distribution becomes thinner and higher. Two hypotheses are possible to explain this increase: either the small droplets remain at the bottom since they cream more slowly, 269 or there is coalescence. In the Figure 3 C (right), droplet size distribution have been normalized by 270 the curve maximum height. One can clearly observe that the maximum position does not evolve much with storage time thus proving that no significant coalescence occurred within a period of 60 days.

273 Based on these observations, it appears that the main phenomenon responsible for emulsions destabilization is creaming, coalescence remaining quite limited. This also clearly allows establishing that the HMX molecules are extremely efficient for stabilizing the O/W interface. The droplets are mainly subject to creaming but highly resistant to coalescence over months.

277 To summarize, emulsion with 0.1 % w/w of $X⁸C₈$ undergoes a destabilization process through creaming that actually intervenes quite rapidly as it starts no later than the day after emulsion 279 preparation but no coalescence was observed. Nevertheless, creaming can be strongly slowed down 280 or even stopped for periods of months by increasing X^8C_8 concentration as exposed earlier in the paper (See Figure 2).

 The same approach was applied to investigate the impact of the grafting density on emulsion stability. Emulsions at different concentrations were prepared using HMX owning an octyl grafting density comprised between 8 % and 32 %. The photographs of the corresponding emulsions 24 h after preparation are presented in Figure 4. One day after preparation, all the emulsions at a low concentration (0.01 % w/w) present three phases: a thin oil layer on the top, then a creamed layer of 287 oil droplet and finally the continuous phase at the bottom. As visible in Figure 4, when increasing the 288 HMX concentration to 0.05 % w/w and 0.1 % w/w, the emulsions with X^8C_8 and $X^{13}C_8$ appear stable since they look homogeneous from a macroscopic point of view.

290 *Figure 4: Photographs of the different emulsions after 24h as a function for HMX grafting density and* 291 *concentration in the emulsion.*

 However, still for the same polymer content, emulsions prepared with HMX of higher grafting densities show a marked creaming, which seems to be more and more pronounced as the grafting density rises. This clearly evidences that the extent of the phase separation (or instability) is strongly 295 influenced by the HMX concentration as well as the octyl grafting density of HMX. For 0.2 % w/w and 0.32 % w/w, emulsions appear macroscopically stable whatever the grafting density. Thus, in accordance with the previous section, whatever the amphiphilic xanthan grade used, emulsion homogeneity can be improved by increasing the HMX concentration.

Similarly to the previous section focusing on X^8C_8 , the droplet size distribution was monitored over

300 time for series of emulsions prepared with HMX of different grafting densities.

 Firstly, emulsions were characterized as homogeneous and stable over months whatever the HMX grafting density as far as the polymer content was above 0.2% (results not shown); this being in good accordance with previous observations. Thus, experiments for investigating stability focused on emulsions prepared with a total HMX content of 0.1% (w/w) as corresponding to emulsions with apparent homogeneity and sufficient stability for monitoring over time, for the four grafting densities investigated.

 Figure 5 reports the evolution of the droplet size distributions for both the bottom and the top part of the emulsions, for a total period of 1 month.

Figure 5: Emulsion particle size distribution at 0.1 % w/w in HMX with different grafting densities. Solid line and

dash refer to the top and the bottom of the emulsion respectively.

 Only three sets of data are represented, corresponding to 1, 7 and 30 days of aging to keep the figure 313 clear. Firstly, after one-day emulsions with X^8C_8 and $X^{13}C_8$ behave similarly, both emulsion top and 314 bottom part droplet distributions being nearly superimposed. However, emulsions with $X^{20}C_8$ clearly behave differently as the emulsion bottom part initially presents a smaller droplet size distribution 316 compared to the top. This difference is even more pronounced for $X^{32}C_8$. Indeed, for the emulsion 317 prepared with $X^{32}C_8$, two very distinct droplet size distributions are initially observed, the bottom part containing small droplets, and the top owning larger ones. These results are consistent with creaming process as evidenced through macroscopic observations. After one month, the emulsion top and bottom presented a completely different profile, especially for the highest grafting density. Nevertheless, the droplet size distribution does not evolve with time on the top of the emulsion for all the grafting density. Thus, all the emulsions could be considered as stable as no coalescence occurred (no phase separation) but non homogeneous since presenting markedly different microstructures if comparing top and bottom parts (creaming).

 To sum up, the way the emulsions evolved over time remains the same whatever the polymer grafting density, only the kinetic being accelerated with increasing grafting density. As an illustration 327 the emulsions profiles for the one with $X^{8}C_8$ after 1 month, the one with $X^{13}C_8$ after 7 days and, 328 finally, to the one with $X^{20}C_8$ after one day look quite similarly (the corresponding graphs are marked with * on Figure 5.

 Such a result is of primary importance as increasing the polymer grafting density unexpectedly leads to a faster emulsion destabilization at 0.1%. This surprising behavior has been investigated and discussed in the next section.

 To better understand the phenomenon involved in creaming processes of emulsions prepared with HMX, viscosity of the emulsions and the corresponding aqueous phases were investigated.

 Figure 6A shows the master curves of dynamic viscosity (η′) for HMX solutions at 0.125 % (w/w), for different grafting densities. This polymer concentration was chosen as corresponding to the actual xanthan concentration in the aqueous phase for emulsions prepared at 0.1 % w/w. As already

338 reported for amphiphilic xanthan by A. Roy et al., 2014, at high shear rates, all modified xanthans 339 behave similarly whatever the grafting density. Indeed, whatever the grafting density HMX exhibits a 340 shear-thinning behavior and flow curves perfectly superimpose for shear rates higher than 1 $s⁻¹$. 341 However, at low frequencies, the different HMX tend to a Newtonian plateau (e.g. $\eta_0 \approx 1.5$ Pa.s for ω $= 0.01$ rad/s for $X⁸C₈$). The higher the grafting density the higher the plateau viscosity becomes.

351 *Figure 6: (A) Master curves of the dynamic viscosity (η′) of the solutions as a function of ω·aT with Tref = 20 °C at 0.125 % w/w. Inset: Flow curves of the solutions for X²⁰* 352 *C⁸ at 20°C at 0.125% w/w and 0.063% w/w and the bottom phase of the emulsion prepared with 0.125% w/w of X²⁰* 353 *C8. (B) Viscosity of the emulsions with 0.1 %* 354 *w/w of modified polymer as a function of shear rate at 20°C.*

355

356 Thus, consistently with the works done by A. Roy et al., 2014, the presence of grafted moieties onto 357 the xanthan backbone affects only the flow behavior of the solutions at low shear rate by slowing 358 down the chains relaxation due to sticky relaxation(Aubry & Moan, 1994; Choppe et al., 2010).

 On the other hand, Figure 6B reports the flow curves of emulsions prepared with the series of HMX corresponding to one studied on Figure 6A at 0.1 % w/w (thus the same polymer concentration as in the aqueous phase). All emulsions clearly display a shear thinning behavior at a shear rate between 362 100 and $0.01s^{-1}$. Surprisingly at first glance, inversely to the corresponding solutions, emulsions viscosity sharply decreases with increasing grafting density. In addition, it is interesting to point out that emulsions viscosity is higher than the one of the corresponding solutions for low grafting density HMX while the opposite is observed when grafting density increase.

 Such a bewildering behavior may be explained by two distinct characters of xanthan amphiphilic derivatives: on the one hand the octyl moieties tend to adsorb at the O/W interface thus allows forming and stabilizing the oil droplets. On the other hand, xanthan acts as a viscosifyer that increases the suspending properties of the aqueous phase, hence slows down creaming. In other words, with increasing grafting density, more moieties tend to adsorb at the O/W interface; nevertheless, alkyl group being grafted onto the polymer backbone, the latter is also pulled away from bulk to the interface, thus, leading to impoverish the aqueous phase in xanthan molecules. Consequently, the aqueous phase viscosity is lowered thus favoring droplets creaming. This phenomenon is reinforced when the grafting density increases as HMX – oil affinity increases when grafting density rises.

376 In order to confirm these hypotheses, the different emulsions with 0.1 % (w/w) of HMX were centrifuged in order to accelerate creaming and to remove all droplets from the aqueous phase. The 378 viscosity of the bottom phase was then analyzed (as illustrated for $X^{20}C_8$ in the inset of Figure 6). As expected, the corresponding viscosity is much lower (about 1 decade) than the HMX solution at 0.125 % (w/w). For comparison, the viscosity of the same HMX at half the concentration (0.063 %) is also plotted. One can observe that the viscosity of the latter is pretty close to the one of the bottom phase. Hence the HMX concentration in the bottom phase is close to half its initial value $(C_{\text{ini}}=0.125\%)$. Therefore, the rest of the HMX has likely migrated to the interface.

 In order to emphasize this observation, the actual HMX concentration present in the bulk was determined as follow: first emulsions were centrifuged according to the procedure detailed in the 386 experimental section. Then the HMX content in the aqueous lower phase (C_{bulk}) was estimated by TGA (see experimental section). Corresponding results are reported in Table 2, the estimated ratio of HMX concentration between bulk and interface is also mentioned. One can observe that the

 concentration in the bottom phase is less than its initial concentration whatever the HMX grafting 390 density. For instance, the bulk concentration for $X^{32}C_8$ is only 35% of its initial value (thus almost divided by 3). Hence this clearly demonstrates that HMX is actually portioned between bulk of the aqueous phase and droplet interface. Moreover, it is striking that the higher the grafting density the more the HMX is adsorbed at the oil/water interfaces. These data undoubtedly confirmed our hypothesis on the partitioning of HMX between bulk and interface. These results are crucial in explaining the way emulsions behave initially and age depending on the HMX grafting density.

 Table 2: HMX concentration in the emulsion bulk phase and estimation of the HMX distribution between the Bulk and the Interface. Reference value is Cini = 0.125 % (w/w).

 It is important reminding that whatever the HMX grafting density, the total amount of polymer used to prepare the emulsions here (0.1% w/w) is not sufficient to reach high stability. Based on the results for the HMX partition between both the bulk and the interface, the emulsions aqueous continuous phase viscosity appears too low to prevent efficiently creaming. Indeed, as suggested by our hypothesis, when increasing the polymer grafting density, HMX molecules being more and more adsorbed at the oil/water interface so that oil droplets are more stabilized while the aqueous phase viscosity decreases thus favoring creaming but without any coalescence.

 Noteworthy, concerning emulsions with HMX at 0.2 % (w/w), the same phenomenon may occur but 409 the polymer concentration is high enough to both stabilize the interface and to maintain the viscosity sufficiently high to limit creaming. Thus, this explains why emulsions prepared with at least 0.2 % (w/w) of modified polymer are homogeneous and stable over months whatever the grafting density.

 To sum up, all these observations confirm the essential role of HMX concentration on emulsion stabilization. A compromise exists between thickening properties and interface stabilization by amphiphilic xanthan derivative that governs either stabilization or destabilization of the emulsions due to HMX chains partitioning between bulk and interface that depends on the grafting density.

4. Conclusion

 In this work, the potential of HMX to stabilize O/W emulsions was investigated. Xanthan was chemically modified under its ordered conformation by grafting octyl moieties from 8% up to 32%. 420 The effects of both the polymer concentration and grafting density were investigated in such a way that it was possible to determine the mechanisms responsible for the ability of HMX to get stable emulsions.

 First, it was demonstrated that HMX alone, without additional surfactant, is a highly efficient emulsion stabilizer since it allows getting homogeneous emulsions with long term stability without any creaming, coalescence or phase separation where PX does not produce any emulsion. Such a 426 remarkable ability for HMX to stabilize O/W emulsions was observed whatever the grafting density (ranging from 8 to 32%) as far as the polymer content was above a polymer concentration close to 428 the critical overlap concentration (0.2% w/w).

 In addition, "fairly but not too stable" O/W emulsions obtained at low HMX concentration with various grafting density were studied. Both the homogeneity and microscopic properties evaluated at initial state and during ageing over several weeks allowed understanding the mechanisms involved in the emulsions formation and the stabilization/destabilization phenomena. Indeed, it was unambiguously established that the HMX molecules are actually partitioned between the bulk (water continuous phase) and the O/W interface. The lower the HMX grafting density the higher the HMX

 portion dispersed within the bulk, while the higher the HMX grafting density the more polymer molecules condensed at the oil-water interface. Obviously, such a result is explained by the difference of polymer hydrophilic / lipophilic character, this balance depending on the polymer grafting density. So the homogeneity evolution over time for the corresponding emulsions is governed by the HMX partitioning between both bulk and the interface. On the one hand, amphiphilic molecules do adsorb at the oil droplet interface, therefore allowing its formation, its stabilization and preventing coalescence. On the other hand, the polymer molecules dispersed in the aqueous continuous phase induce viscosity enhancement, the latter limits droplets creaming. Here it was demonstrated that very stable O/W emulsions can be obtained in the presence of hydrophobically modified xanthan without any addition of conventional surfactant. This finding may open up promising applications in formulations that require little or no surfactant in order to limit their toxicological and environmental impact. Finally, a controlled modification protocol was developed and allowed the formulation of stable emulsions whose stability can be tuned by both HMX concentration and grafting density.

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