

Question #50420, Chemistry, Other

CAN YOU EXPLAINE ME HOW DEMULSIFIER WORK(FOR EXAMPLE IN DESALTER CRUD OIL) BECAUSE DEMULSIFIER IS KIND OF EMUSLSIFIER(THEY HAVE TWO HEAD HYDROPHILIC AND LIPOPHILIC)!

Explanation:

Emulsion (novolat. ymulsio; Lat. ymulgeo - milk sucking) - disperse system consisting of microscopic liquid droplets (dispersed phase) distributed in another liquid (dispersion medium). Action of emulsifiers based on the ability of surface-active agents (surfactants) to reduce the energy needed to create a free surface of the interface. Concentrating on the interface between immiscible phases, a surfactant, reduces the interfacial tension and provide long-term stability of the composition. Emulsifiers stabilize the emulsion and prevent liquid are separatedthat hinders extraction.

Emulsions eventually spontaneously destroyed. In practice, it is sometimes necessary to accelerate the process of emulsion breaking (in cases where the presence of an emulsion hinders further processing or use of the material). To accelerate the process of destruction of the emulsion you can by chemical destruction of protective films emulsifier with a reagent. The basis of the method is neutralization of the negative charge, to increase the energy needed to create a free surface of the interface. This is principle of action of organic demulsifiers, in the above privacy of alkyls and benzyl alcohols.

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