The difference between absorption enhancers and emulsifiers

**Figure 1:** The fat digestion process.

**Figure 2:** Conversion of phospholipid rich lecithin to lysophospholipid rich lecithin.

**Figure 3:** HLB overview

- Phospholipids
- Lipid emulsifiers
- Water-in-oil emulsifiers
- Oil-in-water emulsifiers
- Anion-detergents (12-20)
- Lysophospholipids
- Antifoaming agents

**Figures - The difference between absorption enhancers and emulsifiers**

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Figure 4 - Emulsion droplets in the small intestine with phospholipids, with lysophospholipids (Lysoforte Booster dry) and with synthetic surfactants.

Figure 5 - Micelle formation and absorption with phospholipids, lysophospholipids (Lysoforte Booster dry) and synthetic surfactants.
**Table 1 - Comparison in mode of action.**

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<th>Lysoforte</th>
<th>Lecithins</th>
<th>Synthetic emulsifiers</th>
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<tr>
<td>Improved emulsification</td>
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<td>Improved lipid hydrolysis</td>
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