

CURRICULUM VITAE

Nissim Garti, PhD

Professional Appointments

- PROFESSOR EMERITUS
- 2015
- FULL PROFESSOR
- 2009-2015
- Ratner Family Chair of Chemistry
- 2010-2015
- Applied Chemistry, Jerusalem; Israel Department of Chemistry; The Hebrew University of Jerusalem*
- PROFESSOR 1984–1990
- Applied Chemistry; The Hebrew University of Jerusalem*
- SENIOR LECTURER 1980–1983
- Applied Chemistry; Jerusalem, Israel; The Hebrew University of Jerusalem*
- LECTURER 1977–1980
- Applied Chemistry; Jerusalem, Israel; Casali Institute of Applied Chemistry; The Hebrew University of Jerusalem*
- INSTRUCTOR 1977
- Casali Institute of Applied Chemistry; The Hebrew University of Jerusalem*

ACADEMIC APPOINTMENTS AND POSITIONS

- Professor Emeritus 2019
- Head of the Casali Institute of Applied Chemistry (second term) 2012-2016
- Member of the Board of Governors and Member of the Management Committee (Board of Directors) of the Hebrew University (HU) 2011–2014
- Chairman of the Innovation Forum of the Israeli Food Association 2013–2016

- Member of the Board of Directors and Board of Governors of Hadassah Academic collage, (HAC) **2011-present**
- Member of the HU Committee for Academic Programs, Jerusalem, Israel 2013-2014
- Member of the Governing Council of the Hebrew University of Jerusalem 2011-2014
- Member of the Executive Committee of the Hebrew University of Jerusalem 2010-2014
- Incumbent of the Ratner Family Chair of Chemistry **2010- 2020**
- Visiting Professor – Sabbatical leave at AgroParisTech, Massy, Paris, France 2010 (June-Sept.)
- Visiting Professor – University of Florence, Florence, and University of Urbino, Orbino, Italy 2010
- Visiting Professor – ETH, Zurich, Switzerland 2010 (Nov.-Dec)
- Visiting Professor, Trent University, Peterborough, Canada Senior Officer and Visiting Professor
- Sabbatical Leave, Faculty of Engineering, Columbia University, NY, USA 2010-2011 (Dec-JUL).
- Senior Visiting Scientist – Sabbatical Leave, Department of Engineering, University of Stony Brook, 2006 (SUNY), Stony Brook, Long Island, NY, USA
- Scientific Consultant and Visiting Professor – Sabbatical Leave at Archer Daniel Midland (ADM), 2004 Research Center, Decatur, IL, USA
- Visiting Professor and Sabbatical Leave at the Department of Chemical Engineering and Biotechnology University of Hiroshima, Hiroshima, Japan Oct 2003–Feb. 2004
- Senior Consultant & Visiting Scientist, Archer Daniels Midland (ADM), Research Center ,Decatur, IL, USA 2003–2009
- Visiting Professor – Department of Chemical Engineering and Applied Chemistry, State University of 2001 New York (SUNY) at Stony Brook, Long Island, NY, USA.
- Senior Visiting Scientist, Sabbatical Leave at Nestle Central Research Labs, Nestec, Lausanne, Switzerland 1998-1999
- Member – Board of Directors of the Holon Academic Institute of Technology, Holon, Israel 1997-2008
- Member – Advisory Board of Directors of the New York Polytechnic University, NY, NY, USA 1998-2000
- Head – Graduate School of Applied Science and Technology, The Hebrew University of Jerusalem 1990-1993
- Sabbatical leave, Visiting Senior Scientist, Eastman Kodak Research Laboratories, Rochester, NY, USA 1985-1986
- Visiting Scientist, The Japanese Society for the Promotion of Scientists, University of Hiroshima, Japan 1984 (summer)
- Visiting Scientist, University of Pretoria and the South Africa "Wheat Board", Pretoria, South Africa 1983, 986 (summers)

Member of editorial boards

- MEMBER EDITORIAL BOARD OF FOOD & FUNCTION - THE ROYAL ACADEMY OF CHEMISTRY, CAMBRIDGE, ENGLAND 2011-present
- ASSOCIATE EDITOR OF THE JOURNAL FOOD & FUNCTION 2011-2014
- ASSOCIATE EDITOR OF THE JOURNAL OF AMERICAN OIL CHEMISTS SOCIETY (JAOCS) 2008-2012
- MEMBER OF THE EDITORIAL BOARD OF JOURNAL OF DISPERSION SCIENCE & TECHNOLOGY 2002-2006
- MEMBER OF THE EDITORIAL BOARD OF COLLOIDS AND INTERFACES (B) 2008-2010
- REGIONAL EDITOR AND EDITOR OF THE APPLICATION SECTION OF CURRENT OPINIONS. 2004-2009t
- MEMBER OF THE ADVISORY BOARD OF THE JOURNAL OF CHEMISTRY AND MATERIALS SCIENCE

1998–2004

- MEMBER OF THE ADVISORY COMMITTEE OF JOURNAL OF COLLOID AND MATERIALS SCIENCE

1996–2000

- MEMBER OF THE ADVISORY BOARD OF THE JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY

1986–2000

- MEMBER OF THE ADVISORY BOARD OF THE BRAZILIAN JOURNAL OF CHEMISTRY 1994–1998
- MEMBER OF THE ADVISORY BOARD OF FOOD MICROSTRUCTURESOCIETY and Journal ,Switzerland 1992–1996

Industrial Achievements and Consultancy

- **2022-present- Chairman and Chief Scientist- LDS**
- **2013- 2022- Founder and CEO of Lyotropic Delivery Systems company ltd (LDS) established to develop Novel nano - LLC technology for drug and bioactives delivery.**
- **2017-2018-** Vicut, Ramat H'agolan, - Scientific Adviser and developer of a medical device.
- **2017, 2019- present - 'Beyond oils' Novel method to remove FFA from oils. Yokneham, Israel-consultant**
- **2017-** 'The Israel Authority for fire fighting', Rishon Lezion, Israel , consultant on novel fire extinguishers.
- **2012- 2015** – 'Novel DHA Omega-3 Fatty Acids for Enhanced Delivery by Enzymatic trans esterification '
- **2003-2008- Nutra Lease**, Founder of a new start-up - Nutra Lease - 'New Vehicles for Improved Bioavailability of Nutraceuticals' (with Yisum and ATI).
- **2000-2001** – **Ganaspati Food Emulsifiers producers New Delhi, India. The Indian company** bought the IP and technology to produce "Lysolecithin by enzymatic process in microemulsion as microreactor".
- **1998-2000- FenuPure- Adumim and Origin**, IP transferred on New Hydrocolloids (Fenupure) for lowering glucose levels for diabetes'. New nutraceutical and food supplement extracted from fenugreek seeds. Sales started June 2002 by Adumim Chemicals and Origin.
- **1995- Green Clouds**, Founder of a start-up company "Green Clouds" Ltd., for the development and manufacture of 'Electric Foggers', based on novel ultrasound technology for rupture of droplets.
- **1995- Lycored**, Co-developer of new technology for extraction and formulation of lycopene from tomatoes.
- **1994- 1997 - FDG-Odyssey**, Establisher of a new company, FDG (Fenugreek gum), together with Yisum and Odyssey Ltd., Boston, for R&D and production of Fenugreek gum to remove cholesterol from liquid foods and reduce sugar levels in humans.
- **1994-1995**, Developer (with S. Ezrahi and A. Aserin) of "new fire-resistant hydraulic fluids based on microemulsions", (evaluated with great success by IDF).
- **1993, Developed new-epoxy-silicone**, water-borne, non-stick, lubricious coatings and signed an agreement with Decora Manufacturing for the production of these coatings.
- **1993**, Developer (with A. Aserin) of "new cleaning system based on detergents solubilized within microemulsions" to replace trichloroethane (Pazclean 12). Process developed for Paz Oil Co.
- **1993**, Developer of a new method for "removal of cholesterol from butter and milk-cream by natural occurring absorbents", (process sold to Odyssey Ltd., Boston. Submitted for FDA approval).

- **1993- Dipol**, Founder of a new company, " Dipol.", for the development and manufacture of TDS (Time Domain Dielectric Spectrometer) for structure characterization of dispersed particles and droplets, and moisture matters.
- **1991**- Signed three agreements with Eastman Chemicals, Kingsport, Tennessee, USA. for: (1) production of SSL of the products, (2) baking premixes in the USA and, (3) mutual marketing (Adumim and Eastman) in Europe.
- **1991**- Developer of new "self-cleaning lubricating rifle oil" for the Israel Defense Forces. In production by Paz Oil Co. Ltd. (1991).
- **1991**, Developer of new "water soluble cutting and lubricious oil" for the use by the Israel Defense Forces (manufactured by Paz Oil Co., Ltd.).
- **1990**- Developer of new "water soluble mineral oils" and "forging oils" for Paz Oil Co. Ltd., Israel. Commercial formulations launched on the market (1992).
- **1988-1990**, Developer of several new emulsion formulations: Water in oil emulsion - pan release - Adolease Oil in water - orange oil cloudy - Adocloud Wax-resin emulsion - Adocol (All manufactured by Adumim Chemicals).
- **1988**, Developer of "Adolak" new technology for the encapsulation of unsaturated fatty acids by calcium salts. A new product designed to bypass Rumenous of lactating cows and to supply additional energy in order to increase milk production of cows after calving. Process transferred to Koffolk - Animal Feed, Beer Sheva, a plant producing approx. 400 tons/year (1989).
- **1987**, Developed unique "new technique to determine levels of cholesterol in blood", process developed for IDL Ltd., Jerusalem (1988).
- **1985-present**, The SSL technology was transferred to 14 companies whose construction of manufacturing plants for implementation of this technology was done under my direction, supervision and advise:
 - **1985** - Mexico - Guadalajara, Arancia-Polibasicos
 - **1986** - South Africa - Johannesburg, Epic Oil;
 - **1987** - Peru - Lima, Alpamayo;
 - **1988** - U.S.A. - Atlanta, International Specialty Foods;
 - **1988** - Brazil - Rio de Janeiro, Anpal;
 - **1988** - Argentina - Cordoba, Alpha;
 - **1988** - Ecuador - Quayaquil, Oleica;
 - **1989** - U.S.A. - North Carolina, ISP;
 - **1990** - Colombia - Cali, Maizena;
 - **1992** - Serbia - Zrenjanin, D'jamant;
 - **1993** - Chile- Santiago, Molypac.;
 - **1995** - India, New Delhi, Bajaj – Anaccord .
- **1979-2010, Chief Scientist and establisher of Adumim Chemicals Ltd.**, a plant constructed on the basis of a unique original process developed by N. Garti and E. Pinthus (student) to produce sodium stearyl lactylate (SSL), an advanced surfactant, bread improver and food conditioner. The plant produces at present over 10 additional products most of them based on innovative technologies developed at the Casali labs (annual sales of \$6-8,000,000).

CONSULTING POSITIONS

2022- Consultant-Plantish- create boneless fish whole-cuts made entirely out of plants- Rehovot, Israel

2021-2022- Biolite- treatment of eye diseases

2017- present – 'Neoprol- Integra'- Novel Intravenous delivery vehicles for propofol

2018-2019- consultant to 'Straus Salads' - Karmiel. Israel

2017-2018- "VICUT" – Novel Medical Device to Detect and Remove Flat Column Cancer Cells

2012-2013- 'Ingredient' (National Starch), New and modified hydrocolloids, New Jersey, USA

2012–2014- 'General Mills', USA – Israeli Branch , Jerusalem, " Improving refrigerated backed goods"

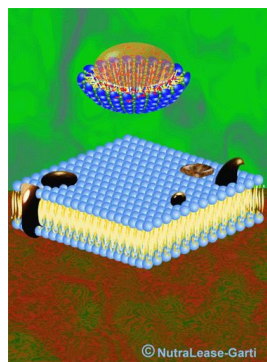
2012–2018- 'Safta Gamilla Cosmetics', Tefen, Israel
 2013- 2017- 'Zoar Dalia', Israel new soaps, detergents and health care, Kibutz Zohar Dalia
 2011–2013 – 'PureN Nutraceuticals', Omega fatty acids (DHA) by enzymatic process, Tel Aviv, Israel
 2011–2013 - Scientific Consultant to KRAFT (presently Mondelez), Saclay, France, Reading UK
 2013 – 'Felco-Ice creams', Rechovot, Israel
 2010– 2017- 'BARAKE, Rushdi Foods', Tahini and Halva, Alon Tavor, Israel
 2010–2011- 'Marine Cosmetics and Buthai Cosmetics', general consultant, Israel
 2008- 'BioPhore Intrernational, Ltd'. – USA-Israel-Japan
 2008–2010- 'PepsiCo Inc.'(beverages) 'Frit-o- lay, Pepsico (Extruded Products and Oils) . Pleno, Texas, USA
 2007–2010, Soglowek Foods, Fats and oils and extruded and fried products , Naharia, Israel
 2009–2012 - Scientific Advisor to the Regional Israeli Court House on Firms Disputes
 2009–2013- Scientific Advisor to Archer-Daniels-Midland (ADM– Supermarket of the World), Decatur, IL, US
 2002–2005 - Consultant to Milouban, Producers of Cotton Linters and Fibers, Haifa, Israel
 2001–2009- Founder, CEO and Member of the Board of Directors of NutraLease
 2001–2004 – 'Mempile', Chief Scientist and Member of the Board, Israel- Japan 3D Storage of Data
 2000–2010 – ' Shemen Edible Oil Industries', Chief Consultant to vegetable oil producer, Haifa, Israel
 2000–2002 - 'Medisim-Health Devices', physical properties of medical new devices. Jerusalem, Israel
 2000–2001 – 'Tet-Beit and Vita Ltd., Fats, Oils, and Margarine Producers' , Consultant on physical properties of fats and oils
 1999–2011 - 'LycoRed Natural Products" Israel (producers of Lycopene and natural products), general consultant and patents member of two of the patents registered
 1999–2000- Enzymotec Biocatalysts, Migdal Ha'Emek, Israel - Consultant
 1998–2004- Scientific Advisor to Nestle (Nestec) Research Center, Lausanne, Switzerland
 1998–2001 - Advisory Board Member of the Polytechnic University, Brooklyn, New York, USA
 1997–1999- Senior Advisor to The Galilee Society for Health Research and Services, Elabon, Israel
 1997–1999- Scientific Advisor to the General Managing Director of the Ministry of Industry and Commerce, Israel
 1995–1998- Chief Scientist and member of the board, Dipole Corp.
 1995 –1998- 'Quest International', Naarden, Holland Consultant,
 1996- **Unilever Corp.**, Vlaardingen, Holland , Consultant,
 1996 - Chief Scientist and member of the board, Green Clouds Ltd.
 1993–2003 - Consultant on crystallization and polymorphis of drugs, Teva Pharmaceuticals, Israel
 1991–1996 - Consultant, Scientific Steering Committee – Decora Manufacturing, Fort Edward, NY, USA.
 1986 - Consultant, South Bakels Ltd., Johannesburg, South Africa
 1985–1998 - Consultant and Visiting Senior Scientist – Research Labs, Eastman Kodak, Rochester, NY
 1985–1987- Consultant, member of the Steering Scientific Committee of International Diagnostic Labs (IDL)
 1983–1986- Visiting Scientist, University of Pretoria and the South African Wheat Board, Pretoria, South Africa
 1981–1982 -Consultant, Premier Milling and Epic Oil Ltd., Johannesburg, South Africa.

Books and Special Issues in Scientific Journals

1. **Oleogels -second addition**, Structure and Health Implication – Second Edition (A. Marangoni and N. Garti, Editors), Publisher, Elsevier, 2019
2. **Edible Oleogels- Structure and Health Implication** A. Marangoni and N. Garti, Editors), Publisher, Elsevier, 2018.
3. **Encyclopedia of Interfacial Science in 10 volumes** (N. Garti and S. Somasundaran- chief editors). 1st volume (2009), 2nd volume (2011), 3rd volume (2013).
4. **Self-assembled supramolecular architectures: Lyotropic liquid crystals**, N. Garti, P. Somasundaran, and R. Mezzenga, (Editors), John Wiley & Sons, USA, (2012)
5. **Encapsulation technologies and delivery systems for food ingredients and nutraceuticals** , N. Garti, and D.J. McClements, (Editors), Woodhead Publishing, UK, (2012).

6. **Cocoa Butter and related compounds**, N. Garti, and N. R. Wildak, (Editors). Publisher: AOCS publishing, USA, (2012).
7. **Surfactants in solution – basic concepts**, S. Ezrahi, A. Aserin, R. Efrat, D. Libster, E. Tuval, N. Garti in Nanotechnologies for solubilization and delivery in foods, cosmetics and pharmaceuticals, N. Garti, I.Yuli-Amar, (editors), DEStech Publications, Inc. USA, 1-30, (2012)
8. **Microemulsions – characterization and selected applications**", S. Ezrahi, D. Libster, A. Aserin, R. Efrat, E. Tuval, N. Garti in Nanotechnologies for solubilization and delivery in foods, cosmetics and pharmaceuticals, N. Garti, I.Yuli-Amar, (editors), DEStech Publications, Inc. USA, 51-80, (2012)
9. **Topical delivery of pharmaceuticals using liquid crystalline structures**, D. Libster, A. Aserin, N. Garti in Nanotechnologies for solubilization and delivery in foods, cosmetics and pharmaceuticals, N. Garti, I.Yuli-Amar, (editors), DEStech Publications, Inc. USA, 151-186, (2012)
10. **Interfacial reactivity at liquid crystal interfaces**, I. Amar-Yuli, A. Aserin, N. Garti in Nanotechnologies for solubilization and delivery in foods, cosmetics and pharmaceuticals, N. Garti, I.Yuli-Amar, editors, DEStech Publications, Inc. USA, 209-225, (2012)
11. **Nanotechnologies for solubilization and delivery in foods, cosmetics and pharmaceuticals**, N. Garti, I.Yuli-Amar, (editors). DEStech Publications, Inc. USA, (2012)
12. **Edible Oleogels: Structure and Health Implications**, A. Marangoni and N. Garti, editors), AOCS Press, USA, (2011).
13. "Edible Oleogels: Structure and Health Implications", N. Garti, Chapters 1 and 11, AOCS Press, USA, (2011).
14. "Controlled release and delivery technology of biologically active proteins and peptides", I. Amar-Yuli, A. Aserin and N. Garti in Bioactive Proteins and peptides as functional foods and nutraceuticals, (Y. Mine, E. Li-Chan and B. Jiang, eds), Wiley-Blackwell, Chapter 24, 359, (2010).
15. **Controlled Release Technologies for Targeted Nutrition**, N. Garti (editor), Woodhead Publishing, UK, (2009)
16. N. Garti, I. Amar-Yuli, D. Libster and A. Aserin, Cubosomes as delivery vehicles, Chapter 15, in Highlights in Colloid Science, D. Platikanov and D. Exerowa, eds., John Wiley & Sons, New York, (2008) 279-290
17. **Delivery and Controlled Release of Bioactives in Foods and Nutraceuticals** N. Garti (editor), Woodhead Publishing, UK, 478 pp (2008).
18. **Multiple Emulsions- Technology and Applications**. A. Aserin (editor)- Wiley Interscience, USA, (2008), In Honor of Prof. Gatri's 60TH Birthday.
19. "Nanoscale liquid self-assembled dispersions in foods and the delivery of functional ingredients" ,N. Garti and A. Aserin in Understanding and Controlling the Microstructure of Complex Foods, D.J. McClements, (editor).Woodhead Publishing, UK, 504-553. (2007).
20. "Synergistic solubilization of mixed nutraceuticals in modified discontinuous micellar cubic structures", R. Efrat, A. Aserin, and N. Garti, Special Publication – of the Royal Society of Chemistry, (Food Colloids), 302, 87-102. (2007).
21. "Daily applications of systems with wormlike micelles, S. Ezrahi, E. Tuval, A. Aserin, N. Garti, In Giant Micelles, Surfactant Science Series, R. Zana (editor), Vol 140, 515-544. (2007).
22. "Improved solubilization and bioavailability of nutraceuticals in nanosized self-assembled liquid vehicles". N. Garti, A. Pinthus, A., Aserin, and A., Spornath, Encapsulation and Controlled Release Technologies in Food Systems, Proceedings from Food Goes Nano, IFT publications, USA, 13-40 (2007).
23. "Advanced Colloids and Interface Science", A. Aserin (editor), in the Honor of Prof. N. Garti 60th Birthday-, "Advances in Polymer and Interface Science", Elsevier, New York, Chapter 18 (2007).
24. "Cosmetochemicals in modified microemulsions", in Surfactants in Personal Care Products and Decorative Cosmetics (3rd Edition), Surfactants Science Series, Vol. 135, pp 211-234 (2007).
25. **Emulsions and their behavior", in Surfactants in Personal Care Products and Decorative Cosmetics (3rd Edition)**, Surfactants Science Series, Vol. 135, pp 149-175 (2007).
26. "Double Emulsions". N. Garti and R. Lutz in Encyclopedia of Surface and Colloid Science. P. Somasundaran, A Hubbard (Eds). Taylor & Francis Group. (2006)
27. "Microemulsions for solubilization and delivery of nutraceuticals and drugs" N. Garti, A. Aserin, in Microencapsulation (2nd Edition), Drugs and the Pharmaceutical Sciences, Vol. 158 pp 345-428 (2006).

28. Solubilization and Bioavailability of Nutraceuticals by New Self-Assembled Nanosized Liquid Structures in Food Systems”, Special Publication, Royal Society of Chemistry Food Colloids: Interactions, Microstructure and Processing, E. Dickinson (editor) pp 395-419 (2005).
29. “Bicontinuous Liquid Crystalline Mesophases - Solubilization Reactivity and Interfacial Reactions in Bicontinuous Liquid Crystals”, N. Garti in Surfactants Science Series, M. L. Lynch and P. T. Spicer (editors), CRC Press, Vol. 127, 87-425 (2005).
30. "Solubilization of Water-Insoluble Nutraceuticals in Nonionic Microemulsions for Water-Based Use" N. Garti, I. Zakharia, A. Spornath, A. Yaghmur, A. Aserin, R.E. Hoffman and L. Jacobs in Progress in colloid and interface science vol. 126, Springer Verlag, (2004).
31. "Recent Developments in Double Emulsions for Food Applications", N. Garti and A. Benichou, Food Science and Technology in Food Emulsions (4th Edition), Vol 132, Marcel Dekker, (2004).
32. "Recent Progress in Double Emulsions, in Interface Science and Technology", N. Garti and R. Lutz, in Vol. 4 – Emulsions: Structure Stability and Interactions, D. N. Petsev, (editor), Elsevier, pp. 557-605 (2004)
33. "Food Grade Microemulsions Based on Nonionic Emulsifiers as Selective Microreactors for Flavor Formation by Maillard Reaction", A. Yaghmur, M. Fanun, A. Aserin and N. Garti, In Self-Assembly, B.H. Robinson, (editor) , IOS Press, pp144-151. (2003)
34. "Polymeric Amphiphiles”, Special Issue, Polymers Advanced Technology (PAT), N. Garti and M. Leser (editors.), Elsevier, New York, 359 pp (2003).
35. "Food Emulsifiers: Structure-Reactivity Relationships, Design and Applications", N. Garti, in Physical Properties of Lipids , A.G. Marangoni and S.S. Narine, (editors.), Marcel Dekker, (2002)
36. "Investigation of Amphiphilic Systems by Subzero Temperature Differential Scanning Calorimetry", S. Ezrahi, A. Aserin and N. Garti, Adsorption and Aggregation of Surfactants in Solution (K.L. Mittal & Dinesh O. Shah, eds.) Marcel Dekker, Inc. (2002) 105-131.
37. "Sub-Zero Temperature Behavior of Water in W/O Microemulsions", N. Garti, A. Aserin, M. Fanun, M.E. Leser and S. Ezrahi, in Water Science for Food, Health, Agriculture and Environment (Z. Berk, R.B. Leslie, P.J. Lillford and S. Mizrahi,(editors)), Technomic Publishing , 97-124 (2001).
38. "Sub-Zero Temperature Behavior of Water in Microemulsions- general consideration", S. Ezrahi, A. Aserin, M. Fanun and N. Garti, in Thermal Behavior of Dispersed Systems, N. Garti, (editor.) Surfactant Science Series, Marcel Dekker,59-120 (2001).
39. "Food Emulsifiers and Stabilizers", N. Garti, in Food Shelf Life Stability, (M. Eskin and D.S. Robinson, (editors.), CRC Press, Chapter 7, 211-263 (2001).
40. "Double Emulsions for Controlled Release Applications - Progress and Trends", N. Garti and A. Benichou, Encyclopedic Handbook of Emulsion Technology, J. Sjoblom, (editor.) Marcel Dekker, 377-407(2001)
41. "The Roles of Emulsifiers in Fat Crystallization", N. Garti and J. Yano, in Crystallization Processes in Fats and Lipid Systems, N. Garti and K Sato, (editors.) Marcel Dekker, 211-250 (2001).
42. **Thermal Behavior of Dispersed Systems**, Surfactant Series Vol. 93, Marcel Dekker, Inc., New York, N. Garti (ed.), 517 pages (2001) (two of the chapters are the author's contribution).
43. **Crystallization Processes in Fats and Lipid Systems** , N. Garti and K. Sato (editors.), Marcel Dekker, New York, 526 pages (2001).
44. Thermal Behavior of Foods and Food Constituents, A. Raemy, P. Lambelet and N. Garti, in **Thermal Behavior of Dispersed Systems** (N. Garti, ed.) Surfactant Science Series, Vol 93, Marcel Dekker, 477-505 (2000).



PEER REVIEWED PUBLICATIONS IN SCIENTIFIC JOURNAL

2018- 2019

409. E. Goldmunz, A. Aserin and **N. Garti**, Phase Inversion Characteristics Observed upon Water Dilution of a Bidiscontinuous Phase Colloids and Surfaces A: Physicochemical and Engineering Aspects(2019) **in print**

408. Prigat Y , Fattori A , Shames AI , Ottaviani MF , **Garti N.** ; Micro-characterization of modified microemulsions loaded with gossypol, pure and extracted from cottonseed.; *Colloids Surf B Biointerfaces*. 180:487-494, (2019)

407 Abramov E, Ottaviani MF*, Shames AI, Fattori A, **Garti N.**, Structural characterization of reconstituted bioactive-loaded nanodomains after embedding in films using electron paramagnetic resonance and self diffusion nuclear magnetic resonance techniques. *Langmuir*, 35:7879–7886.(2019)

406. Lidich N, Garti-Levy S, Aserin A, **Garti N.** Potentiality of microemulsion systems in treatment of ophthalmic disorders Keratoconus and dry eye syndrome - In vivo study,] *Colloids and Surfaces B Biointerfaces* 173:226-232 (2019)

405. Mishraki-Berkowitz T, Cohen G, Aserin A, **Garti N** Controlling insulin release from reverse hexagonal Hsubllsub liquid crystalline mesophase by enzymatic lipolysis, *Colloids and surfaces B Biointerfaces* 161:670-676,. (2018)

2017

404. Rokach S, Ottaviani MF, Shames AI, Aserin A, **N. Garti** Behavior of PPI-G2 Dendrimer in a Microemulsion, *Journal of physical chemistry B*, **3, 146** (2017)

403. Mishraki-Berkowitz T, Aserin A, Garti N Structural properties and release of insulin-loaded reverse hexagonal HII liquid crystalline mesophase, *Journal of colloid and interface science* **5.091** (2017)

402. Progesterone solubilization within reverse hexagonal mesophase

2016

401. . R. Efrat, A. Aserin, **N. Garti**. Cubic phases derived from mixed anionic/nonionic food-grade surfactants: Part II- Physical characteristics and phase transitions in the presence of lipophilic and hydrophilic guest molecules. *J. Colloid Interface Science* -Submitted.

400. N. Lidich, E.J. Wachtel, A. Aserin, **N. Garti**, Water-dilutable microemulsions for transepithelial ocular delivery of riboflavin phosphate. *Journal of Colloid and Interface Science* (2016), 463, 342-348.

399. Lidich N, Francesca Ottaviani M, Hoffman RE, Aserin A, **Garti N.**; Docosaheptaenoic acid triglyceride-based microemulsions with an added dendrimer - Structural considerations, *Journal of colloid and interface science* (**IF: 5.091**) (2016)

398. R.E. Hoffman, E. Darmon, A. Aserin, **N. Garti**, High accuracy NMR chemical shift corrected for bulk magnetization as tool for structural elucidation of dilutable microemulsions. Part 1- Proof of concept. *Journal of Colloid and Interface Science* (2016), 463, 349-357.

397. R.E. Hoffman, E. Darmon, A. Aserin, **N. Garti**, High accuracy NMR chemical shift corrected for bulk magnetization as a tool for structural elucidation of microemulsions. Part 2. Anionic and nonionic dilutable microemulsions. *Journal of Colloid and Interface Science* (2016), 463, 358-366, (2016).

2015

396. V. Kolev, A. Ivanova, G. Madjarova, A. Aserin, and **N. Garti**. Unit cell structure of water-filled monoolein in inverted hexagonal mesophase in the presence of incorporated tricaprilyn and entrapped lysozyme. *European Biophysics Journal(EBJ)* **????** (2015),

395. M. Perlstein, A. Aserin, E.J. Wachtel, **N. Garti**. Propofol solubilization and structural transformations in dilutable microemulsion. *Colloids and Surfaces B*, (2015), 136, 282-290.

394. **N. Garti**, U. Mityaeva and A. Aserin. O/W Tween-free fully dilutable microemulsion. Part 1- formulation and characterization- submitted to Langmuir
393. M. Perlstein, A. Aserin, E.J. Wachtel, **N. Garti**. Propofol solubilization and structural transformations in dilutable microemulsion. *Colloids and Surfaces B*, (2015), 136, 282-290.
392. L. Bouzidi, M. Baker, **N. Garti**, S.S. Narine. Elucidation of kinetic and symmetry effects on the viscosity and flow behavior of stearic and oleic triacylglycerols. *Journal of the American Oil Chemists' Society* (2015), 92(7), 939-946.
391. Y. Cegla-Nemirovsky, A. Aserin, **N. Garti**. Oleogels from Glycerol-Based Lyotropic Liquid Crystals: Phase Diagrams and Structural Characterization. *Journal of the American Oil Chemists' Society* (2015), 92(3), 439-447.
390. T. Mishraki-Berkowitz, P. Ben Ishai, A. Aserin, Yu. Feldman, **N. Garti**. The dielectric study of insulin-loaded reverse hexagonal (HII) liquid crystals. *Physical Chemistry Chemical Physics* (2015), 17(14), 9499-9508.

2014

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115. Extraction of Nutraceuticals

114. Extraction CBD

113. Solubilization CBD

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111. Soft Film embedded with LDS nanodomains -

110. Nissim Garti Inventions, Patents and Patent Applications - Justina ...

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13. N. Garti, S. Sarig and F. Tibika, "Diagnostic kit for determining proneness to calcium oxalate kidney stone formers", USA patent 4399003 (1983).
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5. N. Garti and E. Pinthus, "New dough additives comprising metal salts of lactic acid and fatty acid esters of sorbitan", Israeli patent 56861 (1981).
4. M.R. Bloch, B.Z. Ginzburg, N. Garti and Y. Sasson, "Conversion of halophilic algae into extractable oil", Israeli patents 56851 (1978) and 57712 (1979).
3. N. Garti and V.R. Kaufman, "Emulsions of Essential oils for citrus beverages", Israeli patent 58111 (1979).

2. N. Garti and E. Pinthus, "Manufacture of compositions useful as dough additives and comprising salts of fatty acid esters of lactic acid and mixed glycerides esters of fatty acids and lactic or lactic acid", Israeli patent 56999 (1979).

1. N. Garti and Y. Halpern, "Production of diarylmercury compounds", Israeli patent 45319 (1974).

Technology Transfer (IP)

- **2015- Integra-** Novel nanodomains for Intravenous delivery of Propofol
- **2016- Ophrex-** Novel delivery vehicles for ophthalmic applications- Cyclosporin and Lucentis
- **2015 - Ananda Scientific Ltd-** Technology and IP for the production and marketing of CBD (from Cannabis) using the micro and nanodroplets as delivery vehicles. The products in the market are "Hygia"
- **2012- LDS-** new startup based on the LLC technology for drug delivery
- 2003- NutraLease, Founder of a new start-up - NutraLease - 'New Vehicles for Improved Bioavailability of Nutraceuticals' (with Yisum and ATI).
- 2000- Ganaspati-India, Bought the technology for the production of Lysolecithin by enzymatic process in microemulsion as microreactor.
- 1985-2015 The SSL technology was transferred to Adumim Chemicals (public company in Israel) and to 14 companies that constructed plants and manufacturing units for implementation of this technology the companies are : 1985 - **Mexico** - Guadalajara, Arancia-Polibasicos ; 1986 - **South Africa** - Johannesburg, Epic Oil; 1987 - **Peru** - Lima, Alpamayo; 1988 - **U.S.A.** - **Atlanta**, International Specialty Foods. 1988 - **Brazil** - Rio de Janeiro, Anpal; 1988 - **Argentina** - Cordoba, Alpha; 1988 - **Ecuador** - Quayaquil, Oleic; 1989 - **U.S.A.** - North Carolina, US, 1990 - **Colombia** - Cali, Maizena; 1992 - **Serbia** - Zrenjanin, D'jamant; 1993 - **Chile**- Santiago, Molyprac.; 1995 - **India**, New Delhi, Bajaj - Anaccord.

PROFESSIONAL SOCIETIES

- 2015 present- Member of the Board of the Hadasa Academic College. Jerusalem Israel .
- 2019- Chairman of the Awards committee of the SIS society for life time scientific achievements
- 2018-2023 European COST Action (European Cooperation in Science and Technology) - CA17140- Cancer Nano Medicine "Nano2Clinics from bench to the bedside"
- 20010-2016- European COST Action (European Cooperation in Science and Technology) -- "Biodendrimers drug delivery "
- 2010-present FOOD and Function (F&F) –Royal Academy of Chemistry Society, UK
- 2018- present American Oil Chemists Society (AOCS)- US
- 2000- present Israel Food Society- Israel
- 2008-present Nano Technology Society-Israel
- 2010-2014 -European Colloid and Interfacial Society (ECIS)- Europe
- 1995-present Surfactants in Solution (SIS)
- Food and Functionality of Delivery Complex Systems- International
- 1990-1996 International Food Technology (IFT) –USA

Advisory Boards of Scientific Journals

2011-present, Associate editor -r the Journal Food & Functiin Science and Technology on

2008- 2012 Associate editor - Journal of American Oil Chemists Society. (JAOCS).

2005-2010, Member of the editorial board of Journal of Dispersion Science and Technology.

2004-2008, Member of the editorial board of Colloids and Interfaces (B).

2004-present, Regional editor and editor of the application section of "Current Opinions in interfacial and Colloidal Chemistry"

1998-2001, Member of the advisory board of the journal of "Chemistry, and Materials Science".

1996-present, Member of the advisory board of the "Journal of Colloid and Interface Science".

1996-2000, Member of the advisory committee of the new "Journal of Colloid and Interfacial Technology".

1986-present, Member of the advisory board of the "Journal of Dispersion Science and Technology".

1994-1998, Member of the advisory board of the "Brazilian Journal of Chemistry".

1992-1996, Member of the advisory board of "Food Microstructure

RESEARCH GRANTS

Over 6 milion dollars in the last 15 years

Industrial Achievements (technology transfer, industrial new units and stratups)

- 2012- **LDS**- new startup based on the LLC technology for drug delivery
- 2003- NutraLease, Founder of a new start-up - NutraLease - 'New Vehicles for Improved Bioavailability of Nutraceuticals' (with Yissum and ATI).
- 2000- Ganaspati-India, Bought the technology for the production of Lysolecithin by enzymatic process in microemulsion as microreactor.
- 1998- FenuPure-Adumim and Origin, New Hydrocolloid for Lowering Glucose Levels for Diabetics'. New nutraceutical and food supplement extracted from fenugreek seeds. Sales started June 2000 by Adumim Chemicals and Origin.
- 1995- Green Clouds, Founder of a new start-up company "Green Clouds" Ltd., for the development and manufacture of Electric Foggers, based on ultrasound technology for rupture of droplets.
- 1995- Lycored, Co-developer of new technology for extraction and formulation of lycopene from tomatoes.
- 1994- FDG-Odyssey, Establisher of a new company, FDG (Fenugreek gum), together with Yissum and Odyssey Ltd., Boston, for R&D and production of Fenugreek gum to remove cholesterol from liquid foods and reduce sugar levels in humans.

- 1994-1995, Developer (with S. Ezrahi and A. Aserin) of "new fire-resistant hydraulic fluids based on microemulsions", (evaluated with great success by IDF).
- 1993, Developed new-epoxy-silicone, water-borne, non-stick, lubricious coatings and signed an agreement with Decora Manufacturing for the production of these coatings.
- 1993, Developer (with A. Aserin) of "new cleaning system based on detergents solubilized within microemulsions" to replace trichloroethane (Pazclean 12). Process developed for Paz Oil Co. Ltd.
- 1993, Developer of a new method for "removal of cholesterol from butter and milk-cream by natural occurring absorbents", (process sold to Odyssey Ltd., Boston. Submitted for FDA approval).
- 1993- Dipol, Founder of a new company, " Dipol.", for the development and manufacture of TDS (Time Domain Dielectric Spectrometer) for structure characterization of dispersed particles and droplets, and moisture matters.
- 1991, Signed three agreements with Eastman Chemicals, Kingsport, Tennessee, USA. for: (1) production of SSL of the products, (2) baking premixes in the USA and, (3) mutual marketing (Adumim and Eastman) in Europe.
- 1991, Developer of new "self-cleaning lubricating rifle oil" for the Israel Defense Forces. In production by Paz Oil Co. Ltd. (1991).
- 1991, Developer of new "water soluble cutting and lubricious oil" for the use by the Israel Defense Forces (manufactured by Paz Oil Co., Ltd.).
- 1990, Developer of new "water soluble mineral oils" and "forging oils" for Paz Oil Co. Ltd., Israel. Commercial formulations launched on the market (1992).
- 1988-1990, Developer of several new emulsion formulations: Water in oil emulsion - pan release - Adolease Oil in water - orange oil cloudy - Adocloud Wax-resin emulsion - Adocol (All manufactured by Adumim Chemicals).
- 1988, Developer of "Adolak" new technology for the encapsulation of unsaturated fatty acids by calcium salts. A new product designed to bypass Rumenous of lactating cows and to supply additional energy in order to increase milk production of cows after calving. Process transferred to Koffolk - Animal Feed, Beer Sheva, a plant producing approx. 400 tons/year (1989).
- 1987, Developed unique "new technique to determine levels of cholesterol in blood", process developed for IDL Ltd., Jerusalem (1988).
- 1985-present, The SSL technology was transferred to the following companies whose construction of manufacturing plants for implementation of this technology was done under my direction, supervision and advise:
 - 1985 - Mexico - Guadalajara, Arancia-Polibasicos
 - 1986 - South Africa - Johannesburg, Epic Oil
 - 1987 - Peru - Lima, Alpamayo
 - 1988 - U.S.A. - Atlanta, International Specialty Foods
 - 1988 - Brazil - Rio de Janeiro, Anpal
 - 1988 - Argentina - Cordoba, Alpha
 - 1988 - Ecuador - Quayaquil, Oleica
 - 1989 - U.S.A. - North Carolina, ISP
 - 1990 - Colombia - Cali, Maizena
 - 1992 - Serbia - Zrenjanin, D'jamant
 - 1993 - Chile- Santiago, Molypac.
 - 1995 - India, New Delhi, Bajaj - Anaccord.
- 1980-present, Chief Scientist and establisher of Adumim Chemicals Ltd., a plant constructed on the basis of a unique original process developed by N. Garti and E. Pinthus (student) to produce sodium stearoyl lactylate (SSL), an advanced surfactant, bread improver and food conditioner. The plant produces at present over 10 additional products most of them based on innovative technologies developed at the Casali labs (annual sales of \$6-8,000,000).

Research Activities

a) General

- ✦ Biodendrimers and lyotropic liquid crystals and drug delivery in ocular systems
- ✦ Biodendrimers for transmembrane transport across guts to the blood stream
- ✦ Transdermal and transmembrane competitive transport by modified nano vehicles (adhesion improvers, piercing agents, controlled transport agents, etc).
- ✦ Nutraceuticals and food supplements- structure, mechanisms and bioavailability.
- ✦ Lyotropic Liquid crystals (LLC)- cubic, hexagonal and cubic micellar.
- ✦ Solubilization of bioactives in LLC- structure and release.
- ✦ Novel and modified lyotropic liquid crystals (QL and micellesomes) vehicles for improved solubilization capacities of bioactives, stability and controlled release.
- ✦ Crystallization phenomena and polymorphism of fats, cocoa butter, fatty acids, cholesterol and phytosterols, lipids, proteins, drugs.
- ✦ Liquid dispersed systems - Emulsions, microemulsions, double emulsions, emulsified microemulsions.
- ✦ Novel nanosized self-assembled liquid vehicles (NSSL technology).
- ✦ Surfactant chemistry- preparation and characterization.
- ✦ Regioselectivity and Interfacial Reactions (enzymatic and chemical).
- ✦ Dendrimers in LCC and in ME- structure and release.
- ✦ Food chemistry with emphasis on fats, oils, fatty acids, lipids.
- ✦ Hydrocolloids and proteins as amphiphiles - Extraction, enzymatic modification, hybridization, structure and reactivity.
- ✦ Development of new and advanced analytical tools for studying structural aspects of nanosized systems such as SAXS, SD-NMR, Cryo-TEM, Dielectric Spectroscopy, DSC, rheology, ESR, TDS, etc.
- ✦ Chromatographic NMR using ME as vehicles.
- ✦ Alternative and new synthesis of bio amphiphiles.
- ✦ Aroma compounds- Solubilization and release.

b) Competences in the areas of:

- ✦ Synthetic organic chemistry of surfactants.
- ✦ Physical chemistry, surface and colloid science, emulsion technology, crystallization phenomena, extraction processes.
- ✦ Nutraceuticals - extraction, characterization, solubilization and bioavailability of molecules from natural sources with health benefits.
- ✦ Drug Delivery vehicles- Nanosized Self-assembled Liquid (NSSL) vehicles.
- ✦ Lyotropic Liquid Crystals (LLC) - Formation, structure studies, solubilization and transformations of cubosomes, hexosomes.
- ✦ Novel liquid micellar discontinuous phases- the QL phase.
- ✦ Bioavailability of nutraceuticals and drugs.
- ✦ Competitive adsorption (cholesterol and phytosterols).

c) Some of the major activities:

- ✦ Transdermal delivery of bioactives (insoluble drugs and nutraceuticals), macromolecules (proteins, DNA and siRNA).
- ✦ Ocular delivery of anti-inflammatory drugs through eye epithelium
- ✦ Transmembrane delivery of large bioactives and proteins from the guts to the blood stream.
- ✦ Two step strategy for targeted release to cells and membranes.

- ✦ Dendrimers and similar for transcell delivery vehicles solubilized in new liquid delivery vehicles
- ✦ Piercing agents for enhanced delivery of bioactives.
- ✦ New or modified nanosized self-assembled liquid (NSSL) vehicles by controlling geometries, curvatures, interfacial tensions,
- ✦ Cosolubilization of two bioactives within single vehicle – interactions, structural considerations and delivery profiles.
- ✦ Specific and regioselective organic (signature flavoring and aroma molecules) and enzymatic (phospholipids, monoglycerides) reactions carried out in novel embedding vehicles (microemulsions and lyotropic liquid crystals) .
- ✦ Nanodroplets as nanoreactors for crystallization processes yielding new polymorphic crystals (drugs, sweeteners, nutraceuticals).
- ✦ Solubilization of insoluble active molecules (drugs and nutraceuticals) and use the nanovehicles to transport the guest molecules to food products and via the digestive tracts to the blood stream.
- ✦ Competitive solubilization of bioactives at interfaces of microemulsions.
- ✦ Stabilization (physically or chemically) of sensitive molecules against oxidation in dispersed systems (i.e. lycopene, lutein, tocopherols).
- ✦ Control the release of active molecules from the core of the dispersed system (microemulsion, microcapsule) to the outer continuous interface.
- ✦ Design new emulsifiers and to prepare new products with significant commercial and scientific advantages.
- ✦ Modify proteins and hydrocolloids to form nanosized aggregates.
- ✦ Prepare emulsified microemulsions (modified double emulsions) for improved solubilization and control the release of entrapped matter.
- ✦ Food emulsions and interfacial modifications.
- ✦ Nutraceuticals - solubilization and characterization.
- ✦ Novel double emulsions – Emulsified microemulsions (EME).
- ✦ Transdermal transport of drugs and dermal penetration of bioactives.
- ✦ Transmembrane drug delivery of insoluble drugs.

PRODUCT ORIENTED PROJECTS

- A) **Novel nanodomains (NSSL) as drug delivery vehicles**
- B) **Novel modified lyotropic Delivery Vehicles ad drug delivery vehicles**
- C) **Novel thin film embedded with nanodomains and loaded with drugs or bioactives for slow and sustained release.**
- D) **European COST Research and Development Cooperation for science for Nano2 Clinicc, from the bench to the bedside**
- E) **Eropean COST Research and Development Cooperation for science for dendrimers as delivery vehicles and as drugs.**

D) The NFM consortium - new national consortium bridging industry and academia competences and needs for making and study nanoparticles for future advanced materials - The project is part of a national effort in the area of

nanoparticles. The new consortium attempts to gain competence and to make nanoparticles with specific properties for advanced materials.

Our group approaches is to utilize our competence in crystallization processes forming nanoparticles with entrapped guest active molecules in the core of the nanodroplets. The dispersed nanosized particles and/or droplets are evaporated into a continuous molten polymeric matrix. The main applications of this new technology is to facilitate homogeneous incorporation of non-soluble (hydrophilic) active additives (antioxidants, nucleating agents, re-resistant agents, dyes, fogging and antifogging agents) into the molten polymers as nanoparticles without disrupting the polymers properties.

B) NOFAR- national program aiming to develop new delivery vehicles for drugs and nutraceuticals. More specifically development on new lyotropic liquid crystalline structures for improved solubilization and delivery of drugs.

C) New Surfactants-extraction, preparation and characterization - The aim is to search for surfactants and emulsifiers for specific tasks and applications. With the application in mind we design the characteristics of the desired surfactant and tailor-made it or extract it from natural sources. Alternatively we search for new sophisticated methods to prepare known and existing surfactants in a more economical or efficient preparation pathways.

Some examples of preparation of known emulsifiers by advanced technologies (preparation in emulsion medium are SSL- sodium stearoyl lactylate which is excellent bread improver. We managed to prepare it in one pot, one step reaction in emulsion medium straight from fat without hydrolyzing the fat into fatty acids. The process turned out to be very economical and as a result accompany was started and the technology was transferred to 14 countries around the world and 14 new plants manufacture today the bread improver (SSL) via our technology.

Similarly alternative pathways were developed for the preparation of other emulsifiers such as DATEM and PGE (polyglycerol esters). In the non-food area we managed to make a graft-copolymer based on poly(methylhydrogen siloxanes) for water-in-oil and double emulsions. The emulsifier is in use in many scientific labs.

Several natural occurring polysaccharides have been extracted, characterized and used as new category of food emulsifiers. Of special interest is the Fenugreek gum (a polygalactomannan with galactose to mannose ratio of 1. The product is used both in the nutraceutical application area (known commercially as FenuPure) and in the food area as hydrocolloid stabilizer. The product is produced by Adumim Food Ingredients.

Yet another example is naturally and enzymatically modified pectin from specific and selective extraction process of the hydrocolloid from the citrus peels, gits and cells. The product Natural cloudy emulsion agent is known as natural Adocloud and is presently used by citrus drink manufacturers. The invention was awarded with the first prize by the European Communities society for inventions and innovations.

In progress there is work attempting to enzymatically modify whey proteins and other bioactive amphiphilic molecules.

D) Formulation Center- Emulsion and double emulsion technology - Formulations Center was established to deal with any industrial applications where emulsions are to be used. The center tries to design emulsification compositions and emulsifier types for achieving desired emulsion properties. The Center deals with better understanding the physical parameters dictating emulsion stabilities and contributes to the understanding of steric stabilization vs. depletion stabilization of polymeric amphiphiles (proteins, hydrocolloids and hybrids).

Double emulsions gained a major interest and many of the basic concepts on double emulsion stabilizations were established in our labs. We managed to stabilize the inner W/O emulsion by blend of PGPR and GMO and to stabilize the outer phase of the O/W emulsion by blends of hydrocolloids and proteins forming complexes or hybrids (vs. spinodal phase separation mechanisms) that are better steric stabilizers than any other combinations of monomeric emulsifiers. Mechanisms of controlled release and sustained release were established.

Our O/W/O double emulsions are today utilized in the pharmaceutical applications and shortly will be introduced in food systems. The double emulsions are essential precursors in the preparation of drug microencapsulation.

Most important products developed and commercialized:

1. Citrus cloudy emulsions (Adocloud) based on natural occurring biopolymeric emulsifiers,
2. Pan release emulsions (Adolease) as mold release agents in the baking industry,
3. Protein-based formulation for nutritional adults nutraceutical-based drinks,
4. Cutting oil emulsions (Paz 1951 mineral raffle oil).

E) Microemulsions and condensed nanosized self-assembled liquid structures (NSSL) for improved solubilization, stability and bioavailability - Major activities of the group that resulted in the establishment of Nutralease (new start-up).

F) Lyotropic liquid crystals and new oleotropic liquid crystals - from cubic phase to cubosomes and from hexagonal phase to hexosomes. Preparation methods and selection of emulsifiers, reagents ratios and conditions (pH, temp, electrolytes, and alcohols) are examined to for large isotropic liquid crystalline mesophases. Emulsifiers such as sugar esters, GMO, lecithin, etc. are tested. The microstructures of the mesophases are established by advanced methods such as SD-NMR, SAXS, SANS, QELS, DSC etc.

Transformations from one phase to another are studied as a function of microstructure compositions and guest (precursor) molecules. Solubilization of nutraceuticals is carried out in the mesophases and the maximum load, selectivity and locus of the guest molecules is detected.

G) Mesophases and microemulsions as reaction media (or microemulsions as microreactors) The aim of these projects is to find methods of making tailor-made molecules by entrapping them during the reaction time in structured liquids for improved stability, regioselectivity and kinetics.

Two major examples are:

1. Enzymatic hydrolysis, by PLA2, of lecithin into lysolecithin in a water-in-oil microemulsion as microreactor.

The reaction is faster and microstructure dependent.

2. Maillard reactions between amino acids (leucine, valine, cysteine) and sugars (furfural, xylose, ribose and glucose) in L₂, bicontinuous and L₁ microemulsions and in cubic, hexagonal and lamellar mesophases.

The reactions are regioselective and yield new aroma compounds that are not generated in aqueous phase reactions.

The reaction kinetics are mostly enhanced by the interface, and are micromicrostructure-dependent.

The products provoke structural transformation of the microemulsion (from L₂ to bicontinuous) and of the mesophases (from cubic to L₂) by altering the local interfacial curvatures.

H) Crystallization and polymorphism in organic and pharmaceutical molecules- Crystallization phenomena, effects of impurities and polymorphism are studied by advanced methods in the presence of selected surfactants. Organic systems such as drugs, cholesterol, fats and fatty acids were extensively studied and the mechanism for the effect of the surfactants on polymorphic transitions was clarified. The "bottom syndrome" effect was suggested. The studies enabled technologists to minimize phenomena such as blooming of chocolate, graininess of fat and flowing properties of drugs. A book summarizing findings in this research area was edited by N. Garti and K. Sato.

Additional achievement was in the field of kidney stones. A diagnostic kit for predicting promptness of formation of calcium oxalate in kidneys was developed together with Prof. S. Sarig. The technology was patented. An extensive study on the effect of addenda such as short chain proteins, enzymes and others on the crystallization of calcium oxalate, was carried out.

I) Polymeric amphiphiles - aggregation stages and solubilization characteristics - Tailor made synthetic polymers and chemically modified natural polymers, such as proteins and gums, are at present studied and will be offered soon as a new generation of rigid, active emulsifiers. The new concept is based on steric stabilization of interfaces with grafted amphiphile polymers consisting of hydrophobic backbone to which hydrophilic chains are anchored. These surfactants show promise for spontaneous emulsification for agriculture and industrial applications.

J) Nutraceuticals - Extraction, characterization and formation of new nanosized vehicles to solubilized nutraceutical insoluble active compounds with a maximum load, for improved in transparent food systems and transport with enhanced bioavailability from human digestive tracts to the blood stream.

K) Encapsulation technology -

1. A special product, which is a "ruminant bypass" feed additive composed of encapsulated fatty acids with calcium salts, was designed and prepared. It is a concentrated energy source and dramatically increases milk production especially during the first months following calving. The product named AdoLac was a joint effort of Prof. D. Sklen (of the Agriculture Department) and Prof. N. Garti. The technology is unique and results in free flowing granules. The product is manufactured both by Adumim Chemicals and Koffolk - Animal Feed Manufacturers.

2. Integration of certain emulsifiers with certain stabilizers, was carried out by a special encapsulation technique to obtain an additive for the ice-cream and frozen desserts. The protected stabilizers have unique properties. The project was a combined effort of the companies in South Africa (South-Bakles) and in Israel (Adumim) together with the University of Pretoria and the Casali Institute. A series of products called AdoCream (in Israel) and Monotex (in South-Africa) are offered.

L) Terabyte storage memory - This emerging technology is using new concepts of molecularly embedding new chromophores within transparent plastics to allow write and read processes by lasers and to produce a removable disk with terabyte capacity. This project is a multinational effort (European companies) and an Israeli start-up (Mempile Ld)

Teaching

- 1980-2019 – Graduate students - Surfactants and emulsionTechnology
- **2005- 2009** - General Chemistry- course for medical students (300 students)
- **2003-2007**- Graduate students Lab. in Advanced Physical Chemistry.
- **2001-2019**- Graduate course: 'Chemistry and Vehicles of Nutraceuticals- New Emerging Chemistry'.
- **1982-1996**- Graduate course: 'Unit Processes in Organic Chemistry'.
- **1978-1980, 1994-2018** -Graduate course: 'Crystallization Phenomena'.
- **1978-2019**, Graduate course: 'Chemistry of Surfactants.

M.Sc. Students

94. **Samantha Chin**- Solubilization and extraction of Reversatrol from graps and delivery vehicles (2019)
93. **R. Abu Gosh**:- Solid double emulsions – preparation and characterization (2018)
92. **E. Goldminz**: Solubilization of specific drug into LLC (2018)

91. **Yael Prigat:** Solubilization and characterization of gossypol from cotton seeds(2018).
90. **K. Ozolevski:** Cosolubilization of curcumin and DHA in microemulsions (2016).
89. **Y. Shufan:** Gold nanoparticles loaded lyotropic liquid crystals as a drug delivery vehicle (2016).
88. **S. Rokach:** PPI dendrimer solubilization into lecithin microemulsions (2014).
87. **L. Ourelatou:** Dendrimers in liposomes- solubilization and characterization (2012).
86. **E. M. J. Gurfinkel:** Solubilization of proteins in modified reverse hexagonal nonionic/anionic mixed surfactants (2011).
85. **D. Yariv:** In vitro permeation of diclofenac salts from lyotropic liquid crystalline systems (2010).
84. **S. Fisher:** Cosolubilization of phytosterols and statins (2011)
83. **S. Blau:** Solubilization of drugs in cationic-based H_{II} mesophases.(2011).
82. **C. Pemberton:** NMR chromatography using silica and nano structured media (2011).
81. **G. Hoshen:** Lipase-induced drug delivery from reverse hexagonal mesophase-properties and structures (2011).
80. **A. Elyada:** Crystallization of calcium phosphate on organic multilayer coatings for artificial implants (2011.)
79. **N. Amar-Zrihen:** Solubilization of aroma compounds into H_{II} mesophases (2010).
78. **R. Kolbezson :** Solubilization of CoQ₁₀ and omega-3-fatty acids in NSSL systems (2010)
77. **M. Gavriel-Aviv:** Crystallization of calcium phosphate on organic multilayer coatings for artificial implants (2010).
76. **R. Wurzburg:** Synergistic solubilization of FFC-Na and phytosterols in discontinuous micellar cubic mesophase (Q_L) (2010).

75. **B. Achrai:** Solubilization of gabapentin in reversed hexagonal lyotropic liquid crystals: characterization and delivery (2010).
- 44 **T. Mishraki:** Lysozyme solubilization within reverse hexagonal mesophase (H_{II}) (2009)
73. **L. Cherkabovsky-Bitan:** Solubilization and structural interactions of ascorbic acid and vitamin E into H_{II} LLC (2009).
72. **Z. Abramov:** Nonionic-anionic mixed surfactants cubic phases- phase structural chaotropic and kosmotropic effect (2009) .
71. **M. Klein:** Stabilization of cloudy emulsions with gum Arabic and whey protein isolate (2010).
70. **U. Mityeba:** Microemulsion systems based on sucrose and polyglycerol esters for food and pharmaceutical applications (2008)
69. **R. Gotesfeld:** Ladostigil-tertrate (TV-3326)-Crystallization research of new drug substance candidate9 (2007).
68. **Ch. Pikarek:** W/O/W double emulsions of essential oils.(2007)
67. **O. Amsalem:** Nano Aggregates based on modified WPI.(2007)
66. **Ch. Sharabi:** Solubilization of CoQ₁₀ in nanosized liquid vehicles for improved solubilization (2006) .
65. **S. Chashoov:** Polymorphic transformations in Rasagiline mesylate – New discovery drug.(2006).
64. **D. Libster:** Dispersion of nanometric size additives in polymeric matrices by NSSL technology (2004).
63. **M. Avrahami:** Solubilization of non-soluble drugs in microemulsions, for enhanced bioavailability (2005) .
62. **R. Lutz:** Maillard reactions in microemulsions (2003).
61. **P. Bar-Yosef Ofir:** The formation and phase tranformatin of calcium phosphates in solutions and on functionalized surfaces (2002).
60. **I. Amar:** Solubilization of interin and phytosterols in structured fluids (2002).

59. **I. Zacharia:** Solubilization of tocopherol and its derivatives in O/W microemulsions (2002).
58. **R. Elfakess:** Solubilization of TBBA as biocide in O/W microemulsions (2003).
57. **S. Hussein:** Characterization and emulsification of enzymatically transesterified oils for the preparation of new margarines (2002).
56. **A. Spernath:** Solubilization of active materials in O/W microemulsions for food applications (2001).
55. **V. Yashar-Zafir:** Controlled release of theophylline by double emulsion systems (2000).
54. **H. Rwashda :** Extraction of surface-active hydrocolloids from natural sources (2000).
53. **I. Buch:** Encapsulation of aroma and flavor compounds in the food industry (1999)
52. **D. Gerner :** Phytosterols for reduction of cholesterol levels (1999) ..
51. **O. Gans:** Double emulsions stabilized by double-comb-block copolymers. (1999)
50. **A. Yagmur :** Argan oil - extraction and emulsification (1998) .
49. **A. Benichou:** Saponins from Fenugreek (1998).
48. **H. Binyamin:** Double emulsions stabilized by solid fat particles (1998).
47. **Y. Slavin:** Extraction characterization and applications of a new hydrocolloid fraction from Portulaca Oleracea (1997).
46. **H. Zour :** Crystallization of glutamic acid in the presence of surfactants (1995).
45. **I. Shaul:** Microemulsions stabilized by polymeric emulsifiers (1995).
44. **E. Zaga:** Isethionate as detergent for soap-bars (1994)
43. **S. Streicher:** Dispersions of lycopene (1994).
42. **Y. Maydani:** Multiple emulsions based on lysozyme as emulsifier (1994).
41. **B. Sternheim:** Galactomannans from fenugreek as food emulsifiers (1993).

40. **A. Cohen:** Preparation of oleoresin black pepper suitable for spreading in oil and water (1992).
39. **M. Hanam:** Marketing aspects for additives in emulsions (1991).
38. **Y. Cohen:** Stabilization and mechanism of release of addenda in multiple emulsions prepared with BSA (1992).
37. **I. Nir:** Cloudy emulsion based on modified soy protein as emulsifiers (1991) .
36. **Y. Lev:** Multiple emulsions for sustain release of drugs (in collaboration with B. Leshem, School of Medicine (1991).
35. **R. Feldenkreis:** Hydraulic fluids fire-resistant (1991).
34. **M. Menachem:** A new set of cosmetic products - techno-economical and marketing aspects (1990).
33. **A. Rossano:** Polymeric emulsifiers for stabilizing emulsions (1989).
32. **D. Ostfeld:** Solubilization of immiscible materials in lyotropic liquid-crystals (1989)..
31. **N. Soffer:** Success and failure in research and development at The Hebrew University of Jerusalem - the scientist's aspect (1988).
30. **C. Startz:** Reasons for success and failure in research and development at The Hebrew University of Jerusalem - the industry aspects (1988)
29. **C. Werner:** The use of integrated emulsifiers and stabilizer systems in ice-cream and sorbet (1988).
28. **R. Shelef:** Polymorphic transitions in hydrogenated Canola oil (1988).
27. **Y. Karagila:** Marketing aspects for SSI (1987).
26. **J. Rosenblat:** Microencapsulation of BTI (1987).
25. **D. Azaria:** Cloudy emulsions with natural occurring stabilizers (1987).
24. **T. Rabiner:** Intravenous fat emulsions for parenteral nutrition (1986).
23. **A. Kiselev:** Catalytic oxidation of oleic acid by hypochlorite (1986).
22. **E. Amiran:** Agglomeration of calcium oxalate (1986).

21. **D. Reichman:** Rheology of acrylic emulsions in the presence of surfactants and other addenda (1985).
21. **O. Romano-Pariente:** The Influence of additives on the stability of multiple emulsion (1984).
20. **M. Katz:** Adsorption and interfacial tension in emulsions (1984).
19. **A. Kopilovich:** Transparent macroemulsions for cosmetic applications (1984).
18. **S. Stricker:** Microencapsulation of multiple emulsion (1983).
17. **D. Hirsch:** An epitaxial growth of calcium oxalate (1983).
16. **O. Arkad:** Stabilization of cloudy emulsions with TiO₂ (1983).
15. **G.F. Remon:** Stabilizing w/o emulsion (pan release) by cross-linked vegetable oils (1983).
14. **J. Schlichter:** Polymorphic transformations of cocoa butter in presence of food emulsifiers (1983).
13. **S. Rotchild:** Halogenation processes of maleic anhydride.(1982).
12. **Z. Krauz:** Brominated surfactants as emulsifiers and weighting agents (1982).
11. **R. Schwartz:** Multiple emulsions: a novel technique to overcome unpleasant taste of drugs (1982).
10. **A. Klein:** Properties and potential uses of diaryl-mercury compounds as biocides for paints (1982).
9. **A. Aserin:** Synthesis of polyglycerol esters analysis, optimalization and possible applications (1981).
8. **Y. Goldman:** Conversion processes of halophilic algae into fuel (1980).
7. **E. Avni:** Oxidation of oleic acid by permanganate in o/w emulsions (1980).
6. **S. Magdassi:** New method for stability determination of semi-solid emulsions (1980).
5. **F. Tibika:** Retardation of calcium oxalate precipitation by polyglutamic acid (1979).
4. **E. Wellner:** Crystal structure modifications of stearic acid (1979).

3. **L. Karpuj:** Crystal structure modifications of cholesterol (1978).
2. **E. Pinthus:** Research and design of a chemical process to produce kosher food emulsifiers (1977).

Ph.D. Students

42. **-E. Sinai-** extraction of heavy metals from the guts by nano domains vehicles (--)
41. **E. Goldmunz-** direct lyotropic hexagonal mesophases as drug delivery vehicles--)
40. **R. Edri (2021)** - Extraction and solubilization of CBD from cannabis.
39. **E. Abramov (2020)-** films embedded with nanodomain and drugs do sustained release.
38. **My Perelstein (2017)-** solubilization and delivery of propofol transdermally.
37. **Y. Numerovski (2018) (left)-** novel oleogels
36. **Nina Lidich (2016)-** solubilization and delivery of riboflavin from dilutable microemulsions
35. **M. Gavriel-Aviv (2012):** Crystallization of calcium phosphate on organic multilayer coatings for artificial implants
34. **T. Mishraki (2011-):** Solubilization of insulin in reverse hexagonal mesophases
33. **L. Cherbakovsky-Biten (2013):** Dendrimer solubilization in reverse hexagonal mesophases
32. **M. Avrahami-Cohen (2013):** Piercing agents and solubilization of drugs in H_{II} mesophases
31. **D. Libster (2009):** Solubilization of proteoins and structures of reverse Hexagonal mesophases
30. **S. Rozner (2008):** Competitive absorption of cholesterol/phytosterols in new NSSL vehicles.
29. **A. Kogan (2008):** Solubilization of Carbamazepine in NSSL vehicles.
28. **R. Lutz (2008):** Emulsified double emulsions stabilized by hybrids of proteins/hydrocolloids
27. **I. Amar (2007):** Solubilization of nutraceuticals in lamellar and hexagonal mesophases.
26. **V. P. Bar-Yosef -Ofir (2005):** Preparation of organic/inorganic bioactive coatings for bone implants.
25. **R. Feldenkrietz-Efrat (2005):** Solubilization of nutraceuticals and drugs in cubic phase.
24. **N. Maranz (2004):** Characterization of Shea butter tree (*Vitellaria paradoxa Gaertner*) populations across Africa by seed fat content and composition.
23. **A. Spornath (2004) :** Food-grade, lecithin base, and non-alcoholic microemulsions-bioavailability of new vehicles for natural guest molecules.
22. **G. Zomber (2004):** Chemical and physical modifications on biligically active proteins.
21. **M. Shevachman (2004):** Jojoba-based microemulsions with polymeric amphiphiles.
20. **A. Benichou (2005):** The role of protective colloid/protein hybrids on the stability and release phenomenon in double emulsions
19. **A. Yagmur (2003):** Argan oil emulsification, and evaluation for deep-fat frying and oxidation resistance.
18. **N. Levi (2003):** Hydrocolloids as flocculants (thesis not approved).
17. **M. Fanun (2003):** Food microemulsions and enzymatic reactions in microemulsions.

16. **K. Meiri (2001)**: Galactomannans as food emulsifiers - chemical and enzymatic modifications.
15. **T. Silberstein (2001)**: Preparation and surface properties of lysolecithin.
14. **L. Tunik (1997)**: Crystallization of calcium oxalate in the presence of AOT-100.
13. **I. Nir (1997)**: Investigation of microemulsions by the TDS method ("Time domain" dielectric spectroscopy).
12. **S. Ezrahi (1996)**: O/W emulsions for possible hydraulic-flame retarding fluids.
11. **D. Reichman (1992)**: Characterization of hydrocolloid surface activity and interactions with monomeric emulsifiers at the interface
10. **Y. Sela (1992)**: Polymeric surfactants based on silicone backbone for stabilization of multiple emulsions.
9. **J. Schlichter (1988)**: Polymorphic transformations in triglycerides in the presence of emulsifiers..
8. **G. F. Remon (1988)**: Modified cross-linked fats as possible new emulsifiers for W/O emulsions.
7. **M. Friedman (1987)**: Preparation and application of surfactants synthesized from Maleic derivatives of fatty esters of glycerol and polyglycerol.
5. **R. Azoury (1985)**: Studies of crystallization processes of calcium oxalate.
4. **E. Wellner (1984)**: Polymorphic transformations and crystal structure modifications in stearic acid and fats
3. **L. Karpuj-Bar (1984)**: Crystallization processes of cholesterol and derivatives in organic and pseudo-biological systems.
2. **S. Magdassi (1983)**: Multiple emulsions as a possible technique for sustained release of drug.
1. **V.R. Kaufman (1982)** Preparation and studies of emulsifiers based on vegetable oils in emulsion technology.

Post Doctorate Fellows and Visiting Research Associates

17. **Dr. Vesselin Kolev (2011-2012)**:
16. **Dr. Dima Libster (2010-2011)**: Lipase- controlled release from H_{II} mesophases
15. **Dr. Idit Amar (2009)**: Organogels and solubilization of insulin
14. **Dr. Rivka Efrat (2008-2011)**: Extarction of falvoring agents from frying oils using microemulsions
13. **Dr. A. Shipway (London, UK, 2001-2003)**: Synthetic pathways to molecules for storage of terabyte range data
12. **J. Yano (Hiroshima University, Japan, 1999-2000)**: Crystallization of organic compounds in microemulsions.

11. **Y. Berkovich (1996-2004)**: Palladium nanoparticles prepared in L₂ microemulsions (immigrant from Russia).
10. **N. Kozlovich (1995-1998)**: Percolation phenomena in nonionic and anionic microemulsions (immigrant from Russia).
9. **Ms. C. Werner (RSA, 1988)**: Integrated emulsifier-stabilizer blend in ice-cream and sorbets.
8. **Ms. O. J. Guth (Mexico, 1987-1988)**: Cloudy emulsions based on gum elemi.
7. **Mr. J. Angel Contreras (Mexico, 1988)**: Polyglycerol polyricinoleate esters for W/O emulsions
6. **Dr. A. Kovacs (Hungary, 1987-1988)**: The use of liquid membranes for separation of aromatics from crude mineral oils.
5. **Dr. A. Aserin (1985-present)**: Cutting oils, rust preventives, emulsions and microemulsions
4. **Dr. D. Whitehill (from England, 1985)**: Transfer phenomena across the oil phase in w/o/w emulsions.
3. **Dr. L. Tsimering (with Prof. S. Kertes, 1985)**: Enthalpies of solution in sodium octanoate
2. **Dr. H. Issacs (from The Fiber Institute, 1983-1985)**: Microsuspension polymerization of vinyl chloride
1. **Dr. K. Sato (from Japan, 1983)**: Effect of emulsifiers on polymorphic transformations of saturated fats

Sabbatical Leave of Scientists

11. Prof. Maria Francesca Ottaviani, University of Urbino study nanodomains bt EPR. (2017)

10. Dr. . Ido Nir, IBI, Israel (2010): Sasbbatical leave. Dendrimers in microemulsions

9. Prof. Adam Baszkin- University of Paris, (1999-200 and 2005-2006)

8. Prof. A. Shani, Ben-Gurion University, Israel, (1994-1995): Jojoba oils.

7. Prof. Y. Feldman, Kazan, USSR, (1991-1998): Time domain dielectric spectroscopy.

(*) Presently an independent scientist and full professor at the department of physical Chemistry, Hebrew University

6. Prof. H. Milhofer-Furedi*, Zagreb, Croatia, (1991-present): Crystallization within micellar systems.

(*) Presently an independent scientist- received special grants from the Israeli Government.

5. **Prof. B. Bergenstähl, Inst. of Colloid Science, Stockholm, Sweden, (1990):** Phase diagrams of lecithin derivatives.
4. **Prof. P. Becher, P. Becher Associates, NJ, USA, (1988):** The HLB concept
3. **Prof. M. Rosen, Brooklyn College, NY., USA, (1982):** Role of nonionic surfactants in the properties of O/W emulsions.
2. **Dr. C. L. Leci, University of London, UK, (1981):** Study of crystal structure and crystal habit of organic molecules

Chaired Conferences

- **2010-**Co-chairman and organizer for the workshop in "Novel structures and delivery systems", Agro-Paris Tech., Oct. 28-29, 2010, Massy, Paris, France.
- **2010-**Organizing committee and session chairman and organizer for Food in the New Era. The International Conference of Israel Food Industry-Tell Aviv, June 21-22, 2010.
- **2010-** Chairman of the EAT 1: Lipid Crystals and Structural Properties in Food Thermal Behavior and analysis- Part of AOCS 101st Meeting and Expo held in Phoenix, Arizona, May, 2010.
- **2010-**Co-chair and organizer of the International Forum of functionality of lipids. Hiroshima University, Higashi-Hivoskima, Japan. March 24-27, 2010
- **2007-**Chairman of the 13th Meeting of the Mediterranean Society of Thermal Behavior and analysis- Conference to be held in Jerusalem, Israel, September, 2007.
- **2007-** Chairman of the National conference on Food Science Health and Wellness, June 12-13, Tel Aviv, Israel.
- **2006-**Chairman of the Annual Meeting of the Israeli Society of Thermal Behavior and Analysis- Conference held in Jerusalem, February, 2006.
- **2003-**Co-chairman of the first conference on nutraceuticals and pharmaceuticals- Cannes-France, July, 2003.
- **2002-** Co-chairman (with Sandor Barany) of the International conference on Colloids and Interfaces for Environmental Protection, Miskolc, Hungary, June, 2002.
- **1998-** Chairman of the Binational Israel-Hungary Conference on Colloids and Surfaces, Jerusalem, Israel, March, 1998.
- **1998-** Chairman of the Binational Korea-Israel Conference on Surfactants and Dispersion Science, Jerusalem, Israel, March, 1998.
- **1996-** Chairman of the 11th International Conference on "Surfactants in Solutions" (SIS), Jerusalem, Israel, June, 1996.
- **1994-** Chairman of the 12th National Conference on Thermal Analysis (ICTA), Jerusalem, Israel, June 1994.
- **1988-** Chairman of the 4th National Conference on Chemistry and Technology of Surface Active Agents, Hod Hotel, The Dead Sea, Israel.
- **1981-** Co-chairman and Secretary of the 4th International Conference on Colloids and Surface Chemistry, Jerusalem, Israel.

Organizing committees of national and international conferences

Partial list includes (only up to 2010):

- 2010- Member of international advisory board of the Hiroshima International Forum on Functionality of Lipids. In Higashi-Hiroshima, Japan, March 24-27, 2010
- 2008- Member of the international organizing committee of the ACS annual meeting on Colloid Chemistry, Columbia University, NY.
- 2008- Member of the ISOFRR (Israeli Society for Oxygen and Free Radical Research).
- 2006- Member of the scientific and organizing committee of Surfactants in Solution (SIS) - Seoul, Korea
- 2004- Surfactants in Solution (SIS), Porte Alegre, Brazil
- 2004- Food Colloids, England
- 2001- Member of the Organizing Committee of GARCIA MRSEC (Polymers at Engineered Interfaces) meeting on 'Biofunctional Systems & Polymers at Interfaces', Munich, Germany, June 2001.
- 2001- Member of the organizing committee of the 13th International Conference on Dielectric Spectroscopy (DS), Jerusalem, Israel, March 2001.
- 2001- Chairman and Organizer of the Section on "Food Additives" in the 1st Israeli Conference on Food Technology, Tel-Aviv, Israel, January 2001.
- 2000- Member of the Organizing Committee of the 13th 'Surfactant in Solution' (SIS) Conference, Gainesville, Florida, USA, June, 2000.
- 1998- Member of the Organizing Committee of the 13th Symposium on Microencapsulation, London, UK, May 1998.
- 1998- Member of the organizing committee, the 12th Surfactant in Solution (SIS) Conference, Stockholm, Sweden, 1998.
- 1997- Member of the organizing committee of the 12th International Symposium on Microencapsulation, Jerusalem, Israel, 1998.
- 1997- Member of the organizing committee of the 15th European Chemistry at Interfaces Conference (ECIC), Ramat Rachel, Israel 1998.
- 1997- Member of the organizing committee of the 2nd World Congress on Emulsion, Bordeaux, France, 1997
- 1981- Co-chairman and Secretary of the 4th International Conference on Colloids and Surface Chemistry, Jerusalem, Israel.

KeyNote speaker in conferences

- **Lytropic Delivery Systems-** N. Garti. 102nd AOCs Annual Meeting & Expo, Orlando Florida, OH, USA. May 13-9, 2017
- **Lytropic Delivery Systems-** N. Garti. 102nd AOCs Annual Meeting & Expo, Cincinnati, OH, USA. May 1-4, 2011
- Nanodelivery vehicles - 20th International Symposium on Surfactants in Solution (SIS 2014)- Coimbra, Portugal
- New non-stick epoxy-silicone water-based coatings part I: Physical and surface properties
N Garti, J Smith - 1995 -

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Presentations at Symposia and Conferences

435. "Partially calcified gelatin membrane for tissue repair at the cartilage/bone interface". M. Gavriel-Aviv, B. Amit, A. Yaron, N. Garti, H. Füredi Milhofer. Bioceramics23, 23rd symposium and annual meeting of ISCM. Istanbul, Turkey, 6-9/10/2011
434. "Structural transformations of mesophases in the presence of solubilized nutraceuticals and flavoring agents". N. Garti. Delivery of Functionality in Complex Food Systems, 4th International Symposium. Guelph, Ontario, Canada. 21-24/8/2011
433. "Enhanced and controlled delivery of bioactives from modified lyotropic liquid crystals" N. Garti. 2011 Annual Meeting of the Korean Society of Food Science and Technology. Daegu, Korea. 8-10/6/2011
432. "Thirty years of experience and challenges with emulsifiers' preparation and application - full spectrum thinking and performance". N. Garti. 102nd AOCS Annual Meeting & Expo, Cincinnati, OH, USA. May 1-4, 2011.
431. "The propensity of individual TAG species to bind oil: influence of symmetry and chain length mismatch". S. Narine, L. Bouzidi, N. Garti. 102nd AOCS Annual Meeting & Expo, Cincinnati, OH, USA. May 1-4, 2011.
430. "TAG isomers of stearic and oleic acid: symmetry-induced differences in crystallization behaviour". S. Narine, L. Bouzidi, N. Garti. 102nd AOCS Annual Meeting & Expo, Cincinnati, OH, USA. May 1-4, 2011.
429. "Phospholipids-embedded fully dilutable liquid nanostructure-structure reactivity relationship". N. Garti. 102nd AOCS Annual Meeting & Expo, Cincinnati, OH, USA. May 1-4, 2011.
428. "Enhanced stabilization of cloudy O/W emulsions with a blend of gum Arabic/whey protein isolate". N. Garti, M. Klein, A. Aserin, I. Svitov. 102nd AOCS Annual Meeting & Expo, Cincinnati, OH, USA. May 1-4, 2011.
427. "New proteins, nutrients and polysaccharides-the approval process for food additives". N. Garti. The law is the law – Regulation of food additives, Sher Consulting and Training, Herzalia, Israel. 5/04/2011.
426. "Case study IV: Novel nano-sized liquid dilutable delivery vehicles for nutraceuticals in food systems" N. Garti. Enhancing the Nutrition and Health Benefits of Food Products Through Nanotechnology, Letterhead Food Research, Letterhead, Surrey, UK. 2/03/2011
425. "New fluid lyotropic mesophase vehicles for solubilization and on-demand delivery transmembrane and transdermal of bioactives". N. Garti – Plenary lecture. The 76th Annual Meeting of the Israel Chemistry Society. Tel-Aviv, Israel, 10/2/2011
424. "Solubilization, protection and release of flavors from H_{II} mesophase". N. Garti – invited lecture. University of Guelph, Ontario, Canada, 16/12/2010.
423. "Stabilization and fine-tuned transdermal release of peptides from glycerol-based liquid crystalline mesophase controlled by enzymatic process" 18th International Symposium on Surfactants in Solution (SIS2010). Melbourne, Australia, 14-19/11/10
422. "Modifying reverse hexagonal mesophases in the presence of solubilized different flavoring agents ". N. Garti. – invited lecture. 18th International Symposium on Surfactants in Solution (SIS2010). Melbourne, Australia, 14-19/11/10
421. "Stabilization and fine-tuned transdermal release of peptides from glycerol-based liquid crystalline mesophase controlled by enzymatic process". N. Garti – invited lecture, G. Hoshen. 18th International Symposium on Surfactants in Solution (SIS2010). Melbourne, Australia, 14-19/11/10
420. "Regioselective Maillard reaction in microemulsions as microreactors" N. Garti. Novel structures and delivery systems workshop, AgroParisTech. Massy, Paris, France, 28-29/10/10
419. "Novel liquid structures for enhanced solubilization and transport of bioactives-Why liquids not solids? N. Garti – invited lecture. Novel structures and delivery systems workshop, AgroParisTech, Massy, Paris, France, 28-29/10/10
418. "Solubilization and bioavailability of ferrous bisglycinate". N. Garti. 2nd Symposium on Nutrigenomics and Functional Foods. Meeting of nutregenomics, Rechovot, Israel, 4/10/2010
417. "Liquid nano-vehicles for solubilization of ferrous salts". N. Garti, A. Aserin. Annual meeting of nutregenomics, Rechovot, Israel, October 2010
416. "Charge complexes of modified hydrocolloids and proteins as double emulsion stabilizers and delivery". N. Garti. September, 2010

415. "3rd generation R&D in functional food research-what do we need and how do we achieve it?". N. Garti – invited plenary lecture. Annual meeting of Kraft Foods. Chicago, IL, USA, 16/9/2010.
414. "Modified mesophases as vehicles for improved bioavailability". N. Garti – invited lecture. CNRS meeting, Chatenay-Malabry, France. 21/9/2010
413. "Entrapment of drug-loaded dendrimers into dilutable microemulsions and LLC-structural considerations". N. Garti – invited lecture. Bio-dendrimers 2010, 2nd international symposium on biological applications of dendrimers. Porquerolles Island, France, 23-26/6/2010
412. "Novel Architectures Based on Lipids and Oil Derivatives as Delivery Vehicles" Nissim Garti; 101st AOCs Annual Meeting & Expo; Phoenix, Arizona, USA May 16-19,2010
411. "Lyotropic liquid crystals as new vehicles for delivery of vehicles and as possible vehicles for carrying dendrimer-drugs complexes" Nissim Garti; COST Meeting; Lodz, Poland May 9-16,2010
410. "Food goes nano – liquid vehicles" N. Garti. Food Applications Conference on Nanotech, Chicago, IL, USA. May 2010
409. "Controlled crystallization of fats and drugs by emulsifiers". Nissim Garti. Hiroshima International Forum on Functionality of Lipids, Higashi-Hiroshima, Japan, 24-27/3/2010
408. "Novel nano-size self-assembled liquid vehicles. N. Garti – invited lecture. Taiyo Kagaku Meeting, Nagoya, Japan. 28/3/2010.
407. "Templated crystallization of bioactives in lyotropic reverse hexagonal liquid crystals", D. Libster, A. Aserin, T. Mishraki, Y. Domovich-Eisenberg, O. Livnah, N. Garti. Beyond Self – Assembly Workshop, Bad Gastein, Austria, 23/1/2010
406. "New Conjugated Hybrids of Proteins and Hydrocolloids as Emulsifiers for Stabilization of W/O/W Double Emulsions as Delivery Vehicles". Nissim Garti. PAT 2009, Jerusalem, Israel, 11-14/10/2009.
405. "Novel Fluid Lipid-based Nano Architectures for Enhanced Delivery of Nutraceuticals and Drugs" Nissim Garti. ACCIS 2009. Jeju, Korea. 11-14/10/2009.
404. "Templated Co-crystallization of Cholesterol and Phytosterols From Microemulsions" Nissim Garti. AOCs, Toronto, Canada 4/10/2009.
403. "Solubilization of Lysosyme in Modified Novel Reverse Hexagonal Mesophases" Tehila Mishraki, Nissim Garti. ECIS 2009, Anatya, Turkey, 06-11/9/2009
402. "Solubilization of Lysozomes in H_{II} mesophases". N. Garti. ECIS, 23rd Conference of the Colloid and Interface Society. Ankara, Turkey, 6-11/9/2009
401. "Lyotropic liquid crystals for enhanced solubilization of nutraceuticals". N. Garti. Food in the New Era. Airport City, Israel, 28/6/2009
400. "Charge-Charge Complexes of Modified Hydrocolloids and Proteins as Emulsifiers for Double Emulsions". N. Garti (Keynote) – invited lecture. 13th IACIS International Conference on Surface and Colloid Science and the 83rd ACS Colloid & Surface Science Symposium. NY, NY, USA, 14-19/6/2009
399. "Solubilization of Lysosyme In Modified Novel Reverse Hexagonal Mesophases ". N. Garti. 13th IACIS International Conference on Surface and Colloid Science and the 83rd ACS Colloid & Surface Science Symposium. NY, NY, USA, 14-19/6/2009
398. "Food Goes Nano - Solubilization and Delivery of Nutraceuticals". N. Garti. IFT Annual Meeting & Food Expo. Anaheim, CA, USA, 6-9/6/2009.
397. "Novel liquid architectures as vehicles for delivery of bioactives". N. Garti. The 100th AOCs Annual Meeting & Expo. Orlando, FL, USA, 3-6/5/2009
396. "NMR Chromatography Using Nanostructured liquids", Roy E. Hoffman, Chava Pemberton, Abraham Aserin, Nissim Garti; The 74th Annual Meeting of the Israel Chemical Society (ICS); Tel-Aviv, Israel; February 8-9, 2009; poster.
395. "Synergistic Solubilization of Drugs and Nutraceuticals in a Novel Delivery Vehicle of Fluid Discontinuous Micellar Cubic Mesophases (the QL phase)", Renana Wurzburg, Rivka Efrat, Abraham Aserin, Nissim Garti; The 74th Annual meeting of the Israel Chemical Society (ICS); Tel-Aviv, Israel; February 8-9, 2009, poster
394. "Incorporation of Ionic/Nonionic Surfactants in Cubic Mesophases", Zoya Abramov, Rivka Efrat, Uri Raviv, Abraham Aserin and Nissim Garti; The 74th Annual meeting of the Israel Chemical Society (ICS); Tel-Aviv, Israel; February 8-9, 2009, poster.
393. "NMR Chromatography Using Nanostructured liquids", Roy E. Hoffman, Chava Pemberton, Abraham Aserin, Nissim Garti; The 12th Annual Meeting of the Israel Analytical Chemistry Society; Tel-Aviv, Israel; January 20-21, 2009, keynote lecture.
392. "Oxidative stability and reactivity of nutraceuticals entrapped in novel liquid nano vehicles" N. Garti – invited lecture. The 24th ISOFARR meeting, Wingate Institute. 28/12/2008

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391. "Lyotropic liquid crystalline mesophases, derived from monoglycerides, as novel delivery vehicles" N. Garti. Physical Chemistry, Biophysics and Applications of Lipids, Paris, France, 2-3/10/2008
390. "Modified Fluid LLC as Novel Delivery Vehicles of Bioactives", Nissim Garti; Earth & Environmental Engineering; Henry Krumb School of Mines, USA; October 2008.
389. "Thermal Behavior of Dispersed Systems", Nissim Garti, Shoshana Rozner, Rivka Efrat, Abraham Aserin; 14th ICTAC; Sao Pedro, Brazil; October 2008.
388. "Solubilization and Delivery of CoQ₁₀ in NSSL" N. Garti. Eat Well, Annual Meeting of Nutrition and Health Tel-Aviv, Israel, 25/9/2008
387. "Novel nano liquid vehicles – thermal behavior and structural transformations" N. Garti – invited lecture. ICTAC 14th congress, Sao Pedro, Brazil, 14-18/9/2008
386. "NSSL vehicles for cosmetic applications". N. Garti, Cosmetics conference, Paris, France, 4-6/9/2008
385. "Nano sized self-assembly liquid vehicles for improved solubilization and bioavailability" Nissim Garti. Frutarom Innovation Days. Wädenswil, Switzerland, 2/9/2008
384. "Solubilization and Release Patterns of Sodium Diclofenac into Monoolein/Ethanol/Water Delivery Systems", Rivka Efrat, Abraham Aserin, Nissim Garti; The 35th annual meeting & exposition of the controlled release society; New York, NY, USA; 12-16 July 2008; poster.
383. "Reverse Hexagonal LLC Mesophases and Hexosomes", Nissim Garti, Idit Amar-Yuli, Dima Libster, Abraham Aserin; IFT 2008; New Orleans, USA; June-July 2008.
382. "Multiple Emulsions Stabilized by Biopolymer Complexes", Nissim Garti, Rachel Lutz, Abraham Aserin; IFT 2008; New Orleans, USA; June-July 2008.
381. "New Nano Self Assembled Structured Liquids", N. Garti, Abraham Aserin, Idit Amar-Yuli, Aviram Spornath; Food in the New Era 2008; Airport City, Tel-Aviv, Israel; June 2008.
380. "Templated co-crystallization of cholesterol and phytosterols". N. Garti –invited lecture, S. Rozner. American oil chemical society meeting. May 2008
379. "Phospholipids based self-assembled structures for delivery of bioactives". N. Garti –invited lecture, O. Amsallam. American oil chemical society meeting. May 2008
378. "Amphiphilic Biopolymer Hybrids for the Improved Stabilization of Double Emulsions as Delivery System", Rachel Lutz, Abraham Aserin, Nissim Garti; AOCS 99th Annual Meeting; Seattle, USA; May 2008.
377. "Solubilization of Nutraeuticals into Typical and Low Viscosity Reversed Hexagonal Mesophases", Nissim Garti, Idit Amar-Yuli; AOCS 99th Annual Meeting; Seattle, USA; May 2008.
376. "Nutraeuticals", Nissim Garti; Nestle Beverages Conference; Switzerland; April 2008.
375. "Competitive solubilization of cholesterol and phytosterols in microemulsion systems", Shoshana Rozner, Abraham Aserin, Ellen J. Wachtel, Nissim Garti.; The 26th Australian Colloids and Surface Chemistry student Conference, Australia; February, 2008; poster and oral presentation.
374. Kogan, Anna; Uvarov, Vladimir; Popov, Inna; Aserin Abraham; Garti Nissim; Nonionic microemulsions as nano-reservoirs for controlled crystallization of the carbamazepine, The 26th Australian Colloid and Surface Science Conference, Warnambool, Australia, Feb.4 – 8, 2008, poster.
373. "Nonionic microemulsions as nano-reservoirs for controlled crystallization of the non-soluble drugs", Kogan, Anna; Uvarov, Vladimir; Popov, Inna; Aserin Abraham; Garti Nissim; , The 26th Australian Colloid and Surface Science Conference, Warnambool, Australia, Feb.4 – 8, 2008.
372. "Synergistic Solubilization of Phytosterols and Sodium Diclofenac in a Novel Delivery Vehicle of Fluid Discontinuous Micellar Cubic Mesophases (the QL phase)", Renana Wurzburg, Rivka Efrat, Abraham Aserin and Nissim Garti; The 73rd Annual Meeting of the Israel Chemical Society (ICS); Jerusalem, Israel; February 4-5, 2008; poster.
371. "Enhanced Solubilization in Cubic Mesophases by GMO-SSL Surfactant System", Zoya Abramov, Abraham Aserin, Nissim Garti; The 73rd Annual Meeting of the Israel Chemical Society (ICS); Jerusalem, Israel; February 4-5, 2008; poster.
370. "High-Resolution NMR Chromatography", Roy E. Hoffman, Hila Arzuan, Chava Pemberton, Abraham Aserin, Nissim Garti; The 73rd Annual Meeting of the Israel Chemical Society (ICS); Jerusalem, Israel; February 4-5, 2008; poster.

369. "In Vitro Permeation of Sodium Diclofenac from Liquid Crystalline Systems: Influence of Chemical Composition and Nanostructure", Doron Yariv, Abraham Aserin, Rivka Efrat, Salach Abu-Lafi, Nissim Garti; The 73rd Annual Meeting of the Israel Chemical Society (ICS); Jerusalem, Israel; February 4-5, 2008; poster.
368. "Novelty in Cosmeceuticals", Nissim Garti; Cosmetics Israel; Airport City, Tel-Aviv, Israel; January 2008.
367. "Novel types of nanosized self-assembled liquid vehicles and mesophases for improved solubilization and bioavailability" N. Garti, Delivery of Functionality in Complex Food Systems, Univ. Massachusetts, Amherst, MA, USA, 8-10/10/2007, invited speaker.
366. "Case study of improved bioavailability of coQ10 using novel NSSL vehicles" N. Garti, The 4th International Conference on Mechanisms of Action of Nutraceuticals, Tel-Aviv, October, 2007, invited speakers.
365. "Thermal behavior of dispersed systems". N. Garti. Thermal Analysis – MEDICATA. Sicily, Italy. 21-22/9/2007.
364. "Water management, structural transitions and thermal behavior of nanosized liquid vehicles loaded with bioactives" N. Garti, The 8th MEDICTA, Palermo, Italy, 2007, plenary lecture.
363. "Structural transitions within hexagonal phase to form low viscosity fluid" I. Amar-Yuli, E.J. Wachtel, E.D. Shalev, H. Moshe, A. Aserin N. Garti, The 8th MEDICTA, Palermo, Italy, 2007.
362. "Reactivity at interfaces for design of signature flavors" Invited speaker for the Surfactant Self-Assembly Symposium, ACS National Meeting, Boston, Massachusetts, USA, August 19-23, 2007.
361. "Improved solubilization and transmembrane transport of non-soluble nutraceuticals", N. Garti, IFT2007, Annual Meeting & Food Expo, Chicago, IL, USA, July 28 - August 1 2007.
360. "Challenges in food R&D-think, surprise and out of the box". N. Garti. IFT 2007: the best of food thinking; Annual Meeting & Expo. Chicago, IL, USA, 28/7/2007.
359. "Surface activity of natural hydrocolloids in relation to their emulsification activity", Rachel Lutz, Abraham Aserin, Nissim Garti; In International Hydrocolloids Forum: Natural Hydrocolloids Emulsifiers; Wrexham, North Wales, UK; June 25-36, 2007.
358. "Nanosized self-assembled nanoencapsulation" N. Garti, Firmenich SA, Geneva, Switzerland, June 15, 2007.
357. "Novel Nanovehicles for solubilization and delivery of bioactives in foods beverages" N. Garti, Agra Informa 16th Annual European Food Law Conference, Food Labelling and Food Safety, Brussels, Belgium, June, 12-14, 2007.
356. "Nanosized self-assembled nanoencapsulation" N. Garti, Food Technologist Innovation Center Flavors, Symrise GmbH & Co. KG, Holzminden, Germany, June 13, 2007.
355. "Nano sized self-assembled structures for solubilization of food additives". N. Garti. Israel Food Annual Meeting. Israel. 11-12/6/2007.
354. "Novel types of nanosized self-assembled liquid vehicles and mesophases for improved solubilization and bioavailability" N. Garti, 98th AOCs Annual Meeting & Expo, Quebec City, QC, Canada, May 13-16, 2007.
353. "Formation of cubosomes as vehicles of biologically active substances", E. Kesselman, Rivka Efrat, Nissim Garti, Dganit Danino; The 41st Annual Scientific Meeting of ISM; Weizmann Institute of Science, Israel; May 15 2007; poster.
352. "Lyotropic liquid crystals as delivery vehicles" N. Garti, Healthy Nutrition Meeting, Exhibition Center, Tel Aviv, April 30, 2007.
351. "Microemulsions as microreactors". N. Garti. 233rd meeting of the American Chemical Society (ACS). Chicago, IL, USA. 25-29/3/2007.
350. "Micellar cubic structures, QL, and micellesomes for improved solubilization and bioavailability on nutraceuticals" N. Garti, R. Efrat, Abstracts of Papers, 233rd meeting of the American Chemical Society (ACS), Chicago, IL, USA, March 25-29, 2007.
349. "Effect of drug solubilized in a novel cubic nanostructure" R. Efrat, A. Aserin, D. E. Shalev, R. E. Hoffman, N. Garti, Abstracts of Papers, 233rd ACS meeting of the American Chemical Society (ACS), Chicago, IL, USA, March 25-29, 2007; poster.
348. "Phytosterols-cholesterol Competitive solubilization within NSSL vesicles studied by viscosity and SAXS", Shoshana Rozner, Abraham Aserin, Ellen J. Wachtel, Nissim Garti; The 72nd Annual Meeting of the Israeli Chemical Society; Tel-Aviv, Israel; February, 2007; poster.
347. "Hexosomes – relationship between two equilibrium polymorphic transformation stages", Idit Amar-Yuli, Ellen Wachtel, E. Ben-Shoshan, Dganit Danino, Abraham Aserin, Nissim Garti; The 72nd Annual Meeting of the Israeli Chemical Society (ICS); Tel Aviv, Israel; February 6-7, 2007; poster.

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346. "Novel mesophases for nutraceuticals and flavoring agents", Nissim Garti; The 72nd Annual Meeting of the Israel Chemical Society (ICS); Tel Aviv, Israel; February 6-7, 2007.
345. "NSSL vehicles as microreactors for preparation of pseudopolymorphs of carbamazepine", Anna Kogan, Vladimir Uvarov, Inna Popov, Aserin Abraham, Nissim Garti; The 72nd Annual Meeting of the Israel Chemical Society (ICS); Tel Aviv, Israel; February 6-7, 2007; poster.
344. "Nanosized vehicles for improved solubilization, delivery and reactivity of food ingredients and nutraceuticals". N. Garti. Workshop on Converging Technologies for Food Nanotech-Bioinfo-Cognitive-Sciences. Brussels, Belgium, 21/11/2006
343. I. Amar-Yuli, E. Wachtel, E. Ben-Shoshan, D. Danino, A. Aserin and N. Garti. Hexosomes – relationship between two equilibrium polymorphic transformation stages. In: Congres Mondial De L'Emulsions, Lyon, France (October 3-6, 2006). Oral presentation.
342. I. Amar-Yuli, E. Wachtel, E. Ben-Shoshan, D. Danino, A. Aserin and N. Garti. Hexosomes – relationship between two equilibrium polymorphic transformation stages. In: Congres Mondial De L'Emulsions, Lyon, France (October 3-6, 2006). Poster presentation.
341. Kogan A., Aserin, A., Garti, N., "Viscosity and electrical conductivity studies of solubilized carbamazepine within nonionic microemulsions", Exact Sciences Faculty, The Hebrew University of Jerusalem, Jerusalem, Israel, June 24, 2006, poster.
340. "PGSE-NMR as a Vital Tool for the Investigation of Microstructure Behavior in the Second-Generation U-type Microemulsions in the presence of Nutritional & Health Supplement, Lycopene" R. E. Hoffman, A. Spennath, A. Aserin and N. Garti, Euromar, York, UK, 7/2006.
339. "Effect of Drugs Solubilized in Novel Nanostructures and "Micellosomes" R. Efrat, I. Amar-Yuli, D. Libster, A. Aserin, D. E. Shalev, R. E. Hoffman, D. Danino, N. Garti, *Euromar*, York, UK, 7/2006.
338. "Israel-USA nanotechnology best achievements" sponsored by the Israel –USA chamber of commerce, May 2006, Marriott Hotel, NY, USA, 2006.
337. N. Garti, "Body and Soul", The Kabbalah Institute Rosh Chodesh Lecture Series, West Hills Torah Center, Huntington, NY, May 8th, 2006.
336. I. Amar-Yuli, E. Ben Shoshan, D. Danino, and N. Garti, Hexosomes – relationship between two equilibrium polymorphic transformation stages, Food Colloids 2006, Montreux, Switzerland, April 2006
335. R. Efrat, A. Aserin and N. Garti, Novel cubic nanostructures and micellosomes for enhanced encapsulation and delivery of food bioactives, Food Colloids 2006, Montreux, Switzerland, April 2006.
334. N. Garti, Microemulsions as microreactors, 97th AOCS annual meeting, Saint Louis, MI, April 30th, 2006
333. New findings on the novel QL lyotropic liquid crystalline phase based on Glycerol Monooleate and water, N. Garti, R. Efrat, A. Aserin, E. Kesselman, D. Danino and E.J. Wachtel, 97th AOCS annual meeting, Saint Louis, MI, April 30th, 2006.
332. N. Garti, Transitions induced by solubilized fat into reverse hexagonal mesophases, 97th AOCS annual meeting, Saint Louis, MI, April 30th, 2006.
331. Kogan A., Uvarov V., Popov I., Aserin A., Garti N., NSSL mediated phase transformation from anhydrous carbamazepine to dihydrate form, The 12th Israel materials engineering conference, Beer Sheva, Israel, March 1-2, 2006, poster.
330. Kogan A., Aserin, A., Garti, N., The Impact of solubilized carbamazepine on structural transformations of nonionic microemulsions, The 71st meeting of the Israeli Chemical Society, Tel-Aviv, Israel, Feb. 27-28, 2006, poster.
329. Rozner S., Aserin A., Garti, N., "Competitive solubilization, crystallization, stability and release of cholesterol and phytosterols within NSSL technology", The 71st meeting of the Israeli Chemical Society, Tel-Aviv, Israel, Feb. 27-28, 2006, poster.
328. D. Libster, A. Aserin, N. Garti, "A novel dispersion method comprising a nucleating agent solubilized in a nonionic nanosized liquid as vehicle for high crystallization rate of polypropylene", poster presented at The 71st Meeting of the Israel Chemical Society, Tel Aviv, Israel (2006).
327. R. Efrat, A. Aserin & N. Garti, "Novel Micellar Cubic Phases and their Nanoparticles with Cubic Symmetries", Poster presentation in the 71st Meeting of the Israel Chemical Society, 27-28 February 2006, Tel Aviv, Israel.
326. Kogan A., Uvarov V., Popov I., Cohen S., Malal R., Aserin A., Garti N., NSSL mediated phase transformation of Carbamazepine, Thermal Analysis Convention, Jerusalem, Israel, Feb. 5, 2006, oral presentation.
325. N. Garti and R. Efrat. "Novel micellar cubic phase from GMO/ethanol/water- Modern Aspects of Fats and Oils", Oral Presentation in the International Society for Fat research, ISF, September 25-28, 2005 Prague, Czech Republic.
324. D. Libster, A. Aserin, N. Garti, "Nonionic microemulsions as vehicles for improved crystallization rate of polypropylene copolymer using HPN-68 as nucleating agent", poster presented at The 34th meeting of Israel polymer and plastics society, Herzlia, Israel (2005).

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323. Poster presentation - New WPI/pectin biopolymer hybrids for improved stabilization of double emulsions. R. Lutz, A. Aserin, N. Garti, The 34th Annual Meeting of the Israel Polymers and Plastics Society, Hertzelia, Israel, 5/12/2005.

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322. Poster presentation - New WPI/pectin biopolymer hybrids for improved stabilization of double emulsions. R. Lutz, A. Aserin, N. Garti. ISF workshop on Polymeric Drugs and Drug Conjugates" to take place in Jerusalem, Knesset Towers Hotel, 1-2/12/2005.

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321. N. Garti, Keynote lecture, "Food Goes Nano – Novel NSSL vehicles for improved solubilization", NanoFoods, Aarhus, Denmark, July 2005.

320. Food in our Modern Life 2005, David Intercontinental Tel-Aviv, June, 2005, Keynote lecture, "Nanosized self assembly of liquid nutraceuticals.

319. A. Yagmur, L. de Campo, A. Aserin, N. Garti, O. Glatter, "Structural Characterization of Five-Component Food Grade Oil-in-Water Nonionic Microemulsions

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318. H. Furedi-Milhofer, M. D. Sikivic, B. Yosef-Ofir, N. Garti, "The Influence of Organic Molecules on Growth and Phase Transformation of Amorphous and Crystalline Calcium Phosphate", Symposium on Biocrystallization (ACCGF-16), Milano, Italy, 2005.

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317. N. Garti, "Food Goes Nano. New Nanosized Vehicles for Food Applications", Keynote lecture, "Food Science" Israeli Annual Meeting, David Intercontinental, Tel-Aviv, Israel, 22-23/6/2005.

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316. N. Garti, A. Aserin, Ch. Sharabi, "The Wonder Molecule CoQ₁₀ – Solubilization and Bioavailability", Keynote Lecture, Israeli Nutrition Conference, Tel-Aviv, 15-17/5/2005.

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315. "Food Goes Nano – Novel Nanostructures", AOCS Edible Applications Technology and Protein & Co-Products joint Division Dinner, Salt Lake City Utah, USA, May 2005.

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314. N. Garti, "Food Goes Nano – Novel Nanosized Liquid Vehicles and Solubilization of Nutraceuticals", Invited Lecture, Self Nanotechnology and Self-assembly in the Nanotech 2005, California, 8-10/5/2005.

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313. N. Garti, R. Efrat, "New Micellar Cubic Phase and Micellesomes for Delivery of Nutraceuticals" Hot Topics Symposia, Invited Lecture of the 95th AOCS Convention, Salt Lake City, Utah, May 2/5/2005.

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312. N. Garti, "Food Emulsifiers: State of the Art and Scientific Challenges", Special Keynote Lecture to the EAT Division of the AOCS at the 95th Convention, Salt Lake City, Utah, 2/5/2005.

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311. N. Garti, "New Emerging Science for Food Application", Special Invited Keynote Speaker of the Joint Gala Dinner of the Proteins Division and Edible Applications, a Technology Division of the AOCS, Salt Lake City, Utah, 2/5/2005.

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310. N. Garti, Invited Lecture, Food Nutraceuticals Directors Forum, TACT Computer Systems, March 2005.

309. N. Garti, L. Wicker, Pectin methylesterase modified pectin interaction with whey protein isolate and stability of double emulsions, abstracts of papers of the American Chemical Society 229th meeting, San Diego, CA, USA, March 13-17, 2005.

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308. Antioxidants as nutraceuticals – Transport mechanisms, Dpharm Symposium, Rehovot, Israel, 30/3/2005

307. N. Garti, "New Nanosized self-assembled liquid structures for improved solubilization of nonsoluble bioactive molecules", Special Invited Lecture at the Annual Meeting in the Memory of Dr. Y. Sharvit, Beer-Sheva, Israel, 7/3/2005.

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304. Kogan A., Aserin, A., Garti, N., Effect of the interface on the solubilization and the polymorphic transformations of drug in new NSSL vehicles, The 70th meeting of the Israeli Chemical Society, Advances in drug delivery from carriers and devices, Tel-Aviv, Israel, 15-16/2/2005, poster.

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303. "Structural Aspects of Emulsified Microemulsion", R. Lutz, A. Aserin, N. Garti. In the 70th meeting of the Israeli Chemical Society, Tel-Aviv, Israel, 15-16/2/2005. Poster presentation.

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302. "Evolution of NSSL and New Mesomorphic Structures", Special Guest Seminar Lecture in Monash University in Melbourne, Australia, 20/2/2005.

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301. Spermath, A., Aserin, A., Garti N. "Investigation of Phase Transition Induced by Water Dilution in Phospholipid U-Type Food-Grade Microemulsions" Poster at the The 70th Meeting of The Israel Chemical Society, Tel-Aviv, Israel, 15-16/2/2005

300. N. Garti, "Novel Nano Sized Self-assembled Liquid Vehicles", Keynote Lecture at the Australian Colloid and Interface Science Annual Meeting, Sydney, Coogee Beach, February 2005.

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299. "New Emerging Technology in Food Science", Special Guest Lecture at the Prof. Frenkel Memorial Ceremony, Beit Dagan, 31/1/2005.

298. "New Nano Sized Self-assembled Liquid Vehicles for Nutraceuticals", N. Garti, Special Scientific Lecture at the RFF (Rafael Frenkel Foundation) Ceremony of Rewards in Memory of Prof. Rafael Frenkel, Volcani Center, Beit-Dagan, 31/1/2005.

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297. "Improved Solubilization and Bioavailability by NSSL Vehicles", Guest Speaker of the opening of the MERSC Center, Stony Brook, NY, 15/1/2005.

296. NSSL – "New Technology for Food Goes Nano", Informex Conference, Las Vegas, NY, 14/1/2005.

295. Spermath, A., Aserin, A., Hoffman R. E., Garti N. *Food-Grade Microemulsions as Carriers for Nutritional & Health Supplements: Phase Transition Study by Self-Diffusion NMR* Poster at 18th ECIS conference, Almeria, Spain (September 19-24, 2004).

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293. R. Efrat, I. Amar-Yuli, A. Aserin, N. Garti, "Novel Methods for Formation of Hexosomes and Cubosomes from Novel Mesophases", Poster at the 5th annual meeting of the Israeli Chapter of Controlled Release Society, Haifa, Israel, September 2004.

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290. Kogan A., Aserin, A., Garti, N., Polymorphism and improved solubilization of carbamazepine in NSSL technology, Exact Sciences Faculty, The Hebrew University of Jerusalem, Jerusalem, Israel, June 15, 2004, poster.

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129. Yu. Feldman, N. Kozlovich, I. Nir, and N. Garti, "Dielectric relaxation study in AOT/water/decane microemulsions near the percolation temperature threshold", The Gordon Research Conference (Dielectric Phenomena), *New Hampshire, USA*, August (1994).
128. H. Milhofer-Füredi, I. Dubrov and N. Garti, "Polymorphic structures of Aspartame", The 12th Annual Meeting of the Israeli Thermal Society, *Jerusalem, Israel*, June (1994).
127. A. Aserin, S. Ezrahi, I. Tiunova and N. Garti, "Structure of solubilized water in microemulsion-based fire resistant", The 12th Annual Meeting of the Israeli Thermal Society, *Jerusalem, Israel*, June (1994).
126. I. Shaul and N. Garti, "Structural aspects in microemulsions stabilized by polymeric emulsifiers", The 12th Annual Meeting of the Israeli Thermal Society, *Jerusalem, Israel*, June (1994).
125. N. Garti, "Microemulsions as Microreactors for enzymatic hydrolysis", Annual meeting of Scanning Microscopy International, *Toronto, Canada*, May (1994).
124. H. Füredi-Milhofer, L. Tunik, D. Skrtic, N. Filipovic-Vincekovic, V. Babic-Ivancic, N. Garti, "Induction of Crystallization of Calcium Oxalate Dihydrate in Micellar Solutions of Anionic Surfactants", Annual meeting of Scanning Microscopy International, *Toronto, Canada*, May (1994).
123. Yu. Zuev, E. Potapova, T. Silberstein, I. Nir, N. Garti, Yu. Feldman, "Structural and dynamic changes in phosphatidyl choline-based microemulsions studied by time domain dielectric spectroscopy", Annual Meeting of the Dielectric Society, *Canterbury, England*, March (1994).
122. Yu. Feldman, N. Kozlovich, I. Nir, N. Garti, "Dielectric relaxation study in AOT/water/decane microemulsions near the temperature percolation threshold", Annual Meeting of the Dielectric Society, *Canterbury, England*, March (1994).

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121. Yu. Feldman, N. Garti, "Dielectric relaxation phenomena study by Time Domain Dielectric Spectroscopy", Meeting of the American Chemical Society, San Diego, USA, March (1994).
120. B. Sternheim, N. Garti and M. Gotlieb, "Characterization of phase transfer in micellar systems", 30th National Conference of the Israeli Chemical Eng. Soc., Beer-Sheva, Israel, March (1994).
119. N. Garti and D. Reichman, "Surface properties and emulsification activity of galactomannans", Conference on Food Macromolecules and Colloids, Dijon, France, March (1994).
118. N. Garti, "New approaches in water-based protective coatings", 1st Conference of the Corrosion Forum - NACE Israel, Tel Aviv, Israel, March (1994).
117. N. Garti, S. Magdassi and Y. Sela, "Release of markers from the inner water phase of W/O/W emulsions stabilized by silicone-based polymeric surfactants", 8th International Conference on Surface and Colloid Science, Adelaide, Australia, February (1994).
116. N. Garti and D. Reichman, "Surface properties and emulsification activity of galactomannans", 8th International Conference on Surface and Colloid Science, Adelaide, Australia, February (1994).
115. N. Garti, "Microemulsions as microreactors for enzymatic hydrolysis of phospholipids", The 59th Annual Meeting of the Israel Chemical Society, Beer-Sheva, Israel, January-February (1994).
114. N. Garti and B. Reichman, "Surface properties of galactomannans", First World Congress on Emulsion, Paris, France, October (1993).
113. Y. Sela, S. Magdassi and N. Garti, "Release of markers from W/O/W double emulsion stabilized by silicic emulsifiers", First World Congress on Emulsion, Paris, October (1993).
112. Yu. Feldman, N. Kozlovich, I. Nir, S. Ezrahi, A. Aserin and N. Garti, "Time domain dielectric study of nonionic microemulsions", International Discussion Meeting on Relaxation in Complex Systems, Alicante, Spain, June-July (1993).
111. Yu. Feldman, N. Kozlovich, I. Nir, S. Ezrahi, A. Aserin and N. Garti, "Time domain dielectric study of nonionic microemulsions", International Discussion Meeting on Relaxation in Complex Systems, Alicante, Spain, June-July (1993).
110. A. Andrianov, A. Chepumov, E. Polygalov, G. Romanychev, I. Ermolina, Yu. Zuev, V. Fedotov, I. Krol, B. Milgotin, N. Garti, Yu. Feldman, "Time domain dielectric spectroscopy. A new measuring system", International Discussion Meeting on Relaxation in Complex Systems, Alicante, Spain, June-July (1993).
109. Yu. Feldman, I. Nir, N. Garti, I. Ermolina, V. Fedotov, "The time domain NMR and dielectric spectroscopy investigation of protein dynamic structure in solutions", International Discussion Meeting on Relaxation in Complex systems, Alicante, Spain, June-July (1993).
108. N. Garti, Y. Sela, S. Magdassi, "Release of markers for W/O/W emulsions stabilized by polymeric emulsifiers", Aiche annual Meeting, St. Louis, USA (1993).
107. N. Garti, "Mechanistic considerations on release of addenda for double emulsions", Scanning Microscopy and Food Structure, Los Angeles, USA (1993).
106. N. Garti, "Galactomannans and fenugreek as food emulsifiers", International Scanning Microscopy and Food Microstructure, Los Angeles, USA (1993).
105. N. Garti, "Double emulsion for food applications", International Scanning Microscopy and Food Structure, Los Angeles, USA (1993).
104. D. Shapira, A. Aserin, S. Ezrahi and N. Garti, "Microemulsions as substitute for 1,1,1-trichloroethane", Symposium of the Israeli Tribologists Society, Tel Aviv, Israel, May (1993).
103. S. Ezrahi, A. Aserin, N. Garti, D. Waysbort, "Proton NMR study of nonionic microemulsions serving as a model for developing of fire-resistant fluids", Symposium of the Israeli Tribologists' Society in conjunction with The Israeli Institute of Oil and Energy, Tel Aviv, Israel, May (1993).
102. Yu. Feldman, N. Garti and B. Milgotin, "Time domain dielectric spectroscopy as a tool of studying hydration of proteins", Water-Biomolecule Interactions International Conference, Bologna, Italy, (1993).
101. H. Füredi-Milhofer, R. Bloch, D. Skritic, N. Filipovic-Vincekovic, N. Garti, "Induction of crystallization of specific calcium oxalate-hydrates in micellar solutions of surfactants", IV European Symposium on Urolithiasis, Tubingen, Germany, April (1993).
100. Yu. Feldman, N. Kozlovich, I. Nir, N. Garti, "Time domain dielectric study of nonionic microemulsions", The Dielectric Society annual Meeting, Canterbury, England, April (1993).

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99. N. Garti, "Design and synthesis of comb block copolymers of PDMS and PEG as new polymeric surfactants", Annual meeting of Israel Polymer and Plastic Society, *Tel Aviv, Israel*, April (1993).
98. Y. Sela, A. Aserin, N. Garti, "Design and synthesis of comb block copolymers of PDMS and PEG as new polymeric surfactants", Symposium on Polymers and Polymeric Modification, Israel Polymer and Plastics Society, *Tel Aviv, Israel*, April (1993).
97. A. Aserin, S. Ezrahi, I. Tiunova and N. Garti, "Thermal analysis of fire-resistant hydraulic fluids based on microemulsions", The 11th Annual Meeting of the Israeli Thermal society, *Technion, Haifa, Israel*, February (1993).
96. S. Ezrahi, A. Aserin, N. Garti, D. Waysbort, "Fire-resistant hydraulic fluid based on microemulsions", Symposium of the Israeli Tribologists Society, *Tel Aviv, Israel*, December (1992).
95. Yu. Feldman, N. Garti and B. Milgotin, "Time domain dielectric spectroscopy as a tool for studying hydration of proteins", Workshop on water biomolecule interactions, Palermo EBSA Workshop, July (1992).
94. D. Waysbort, A. Aserin, S. Ezrahi and N. Garti, "NMR study of a U-type nonionic microemulsion", The 5th Israeli Conference on Surface and Colloid Science, Achievements, Applications and Future Trends, *Tiberias, Israel*, March (1992).
93. N. Garti, A. Aserin and S. Ezrahi, "Fire-resistant hydraulic fluid based on microemulsions - phase diagram study", The 5th Israeli Conference on Surface and Colloid Science, Achievements, Applications and Future Trends, *Tiberias, Israel*, March (1992).
92. H. Füredi-Milhofer, R. Bloch, N. Garti, D. Skrtić, N. Filipovic-Vincekovic, "Induction of the crystallization of a metastable polymorph of calcium oxalate in micellar systems", The 5th Israeli Conference on Surface and Colloid Science, Achievements, Applications and Future Trends, *Tiberias, Israel*, March (1992).
91. H. Milhofer-Füredi, R. Bloch, D. Skrtić and N. Garti, "Induction of crystallization of specific CaOx hydrates in micellar solutions of surfactants", The 5th Israeli Conference on Surface and Colloid Science, Achievements, Applications and Future Trends, *Tiberias, Israel*, March (1992).
90. H. Milhofer-Füredi, N. Garti and R. Bloch, "Studies of the crystallization of CaOx dihydrate by thermal analysis", Invited paper, Israel Society of Thermal Analysis, *Jerusalem, Israel*, February (1992).
89. N. Garti, "Multiple emulsions stabilized by polymeric surfactants", Invited lecture, U.S. Department of Food and Agriculture, *Philadelphia, USA*, August (1991).
88. N. Garti, "Galactomannans as emulsifiers", The 5th Scandinavian Conference on Colloid Chemistry, *Bergen, Norway*, June (1991).
87. Y. Sela, N. Garti and S. Magdassi, "Multiple emulsions", The 56th Annual Meeting of the Israel Chemical Society, *Jerusalem, Israel*, February (1991).
86. N. Garti, R. Feldenkrietz-Efrat, A. Aserin and D. Shapira, "Hydraulic fluids based on microemulsions", The 56th Annual Meeting of the Israel Chemical Society, *Jerusalem, Israel*, February (1991).
85. N. Garti, "Polymeric emulsifiers", The 56th Annual Meeting of the Israel Chemical Society, *Jerusalem, Israel*, February (1991).
84. N. Garti, plenary lecture, "Water-soluble interactions in hydrocolloidal systems", Israeli Group for Thermoanalysis, *Tel Aviv, Israel*, May (1990).
83. N. Garti and D. Reichman, "Galactomannans as emulsifiers", Food Polymers, Gels and Colloids Conference, *Norwich, UK*, March (1990).
82. A. Rossano, N. Garti and Y. Avni, "Polymeric emulsifiers for stabilizing emulsions", The 54th Annual Meeting of the Israel Chemical Society, *Weizmann Institute, Israel* (1989).
81. D. Ostfeld and N. Garti, "Solubilization of immiscible materials in lyotropic liquid crystal", The 54th Annual Meeting of the Israel Chemical Society, *Weizmann Institute, Israel* (1989).
80. A. Aserin, N. Garti and E. Yanir, "New surfactants for extreme pressure soluble cutting oils", The 54th Annual Meeting of the Israel Chemical Society, *Weizmann Institute, Israel* (1989).
79. N. Garti, "Emulsifiers in food emulsion", plenary lecture, Nordic Surface Chemistry Conference, *Melmo, Sweden*, November (1989).
78. N. Garti and A. Kovacs, "Facilitated emulsion liquid membranes for hydrocarbon separations", Hungarian 5th Conference on Colloid Chemistry, *Budapest, Hungary*, October (1989).
77. J. Aronhime and N. Garti, "Surfactants as controllers of polymorphic transitions of mixed triglycerides, SOS, in the presence of sorbitan monostearate", International Conference on Food Microstructure, *Chicago, USA*, September (1989).

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76. N. Garti and J. Schlichter, "Cloudy emulsion", International Conference on Food Microstructure, *Chicago, USA*, September (1989).
75. N. Garti and D. Reichman, "Interaction of galactomannans with ethoxylated sorbitan esters - surface tension and viscosity effects", 5th Conference on Gums and Stabilizers for Food Industry, *Wrexham, England*, July (1989).
74. N. Garti, "The role of some food emulsifiers in bread baking", lecture given in memory of O. Angel, Faculty of Agriculture, The Hebrew University, *Rehovot, Israel*, June (1989).
73. N. Garti and D. Reichman, "Integrated stabilizer/emulsifier for ice-cream", IOP Meeting, *Durban, RSA*, June (1989).
72. N. Garti, "New food emulsifiers for the baking applications", lecture given to the Turkish Society of Oil Chemistry, *Istanbul, Turkey*, December (1988).
71. D. Ostfeld and N. Garti, "Solubilization of immiscible materials in lyotropic liquid crystals", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
70. J. Rozenblat, N. Garti and S. Magdassi, "Factors affecting microencapsulation of oleic acid in gelatin-electrolyte solution", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
69. M. Friedman and N. Garti, "New sulfosuccinic derivatives of fatty polyglycerol esters - surface properties", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
68. D. Reichman and N. Garti, "Interfacial properties of hydrocolloids", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
67. A. Rossano, N. Garti and Y. Avni, "Polymeric emulsifiers for stabilizing emulsions", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
66. A. Aserin, N. Garti and D. Azaria, "Cloudy emulsions based on natural occurring water-soluble gums", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
65. A. Aserin, N. Garti and E. Yanir, "New surfactants for soluble cutting oil", 4th National Conference on Surface Active Agents - Chemistry, Technology and Applications, *Hod Hotel, Dead Sea, Israel*, December (1988).
64. J. Aronhime, S. Sarig and N. Garti, "Crystallization of stable polymorph in tristearin and triolein in the presence of emulsifiers", 9th International Congress on Thermal Analysis, ICTA, *Jerusalem, Israel*, August (1988).
63. R. Shelef and N. Garti, "Polymorphic transitions in hydrogenated canola oil in presence of surfactants", 9th International Congress on Thermal Analysis, ICTA, *Jerusalem, Israel*, August (1988).
62. J. Rosenblat and N. Garti, "Factors affecting coacervation and microencapsulation in gelatin: effect of electrolytes", International Conference of Pharmaceutical Science and Clinical Pharmacology, *Jerusalem, Israel*, May (1988).
61. N. Garti, S. Schlichter and O.J. Guth, "Polymorphic behaviour of POP and SOS in the presence of sorbitan monostearate studied by the DSC", 79th Annual Meeting of the American Oil Chemists's Society, *Phoenix, Arizona, USA*, May (1988).
60. N. Garti and O.J. Guth, "Polymorphic behaviour in mixtures of triglycerides: effect of sorbitan esters", 79th Annual Meeting of the American Oil Chemists' Society, *Phoenix, Arizona, USA*, May (1988).
59. N. Garti, Special 'Material Science Seminar' at The Weizmann Institute of Science on "Multiple Emulsions- New Technology for Sustained Release of Drugs", April (1987).
58. A. Aserin and N. Garti, "Brominated surfactants as emulsifiers and weighting agents: polyglycerol esters of fatty acids", The 52nd Annual Meeting of the Israel Chemical Society, *Bar Ilan Uni., Israel*, October (1986).
57. A. Aserin and N. Garti, "New surfactants for cosmetic emulsions", The 14th IFSCC Congress on Cosmetic Science: New Trends on Research and Technology, *Barcelona, Spain*, September (1986).
56. S. Magdassi and N. Garti, "A kinetic model for release of electrolytes from w/o/w multiple emulsions", The 3rd Meeting of the Israel Chemical Society, Colloid and Surface Chemistry Section, May (1986).
55. N. Garti, M. Elnabari and A. Aserin, "The influence of type of oils and emulsifiers on stability of multiple emulsions", The 3rd National Bi-Annual Conference of Colloids and Surface Chemistry Section, on Chemistry, Technology and Applications of Surface Active Agents and Detergents, *Caesarea, Israel*, May (1986).

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54. T. Rabiner, N. Garti and A. Aserin, "Preparation of intravenous fat emulsions", The 3rd National Bi-Annual Conference of Colloids and Surface Chemistry Section, on Chemistry, Technology and Applications of Surface Active Agents and Detergents, Caesarea, Israel, May (1986) [▲](#)
53. S. Shtricker, N. Garti and A. Aserin, "Microencapsulation of multiple emulsion", The 3rd National Bi-Annual Conference of Colloids and Surface Chemistry Section, on Chemistry, Technology and Applications of Surface Active Agents and Detergents, Caesarea, Israel, May (1986) [▲](#)
52. M. Benguigui, N. Garti and A. Aserin, "Suspensions of inorganic solids in oil phase stabilized by surface active agents", The 3rd National Bi-Annual Conference of Colloids and Surface Chemistry Section, on Chemistry, Technology and Applications of Surface Active Agents and Detergents, Caesarea, Israel, May (1986) [▲](#)
51. A. Romano, N. Garti and A. Aserin, "Release of additives from w/o/w emulsions", The 3rd National Bi-Annual Conference of Colloids and Surface Chemistry Section, on Chemistry, Technology and Applications of Surface Active Agents and Detergents, Caesarea, Israel, May (1986) [▲](#)
50. A. Aserin and N. Garti, "Brominated surfactants as emulsifiers and weighting agents: ethoxylated nonylphenols", The 3rd National Bi-Annual Conference of Colloids and Surface Chemistry Section, on Chemistry, Technology and Applications of Surface Active Agents and Detergents, Caesarea, Israel, May (1986) [▲](#)
49. J. Schlichter, S. Sarig and N. Garti, "Polymorphic transitions in triglycerides in the presence of a food emulsifier", The Israeli Society for Thermal Analysis, 5th Meeting, Beer-Sheva, Israel, January (1985) [▲](#)
48. A. Aserin, N. Garti and B.Z. Ginzburg, "Thermal analysis of pyrolysis of amino acids and proteins", The Israeli Society for Thermal Analysis, 5th Meeting, Beer-Sheva, Israel, January (1985) [▲](#)
47. N. Garti, J. Schlichter and S. Sarig, "Polymorphic transformations of cocoa butter in the presence of emulsifiers studied by the DSC", 3rd European Symposium on thermal analysis and calorimetry, Interlaken, Switzerland, September (1984) [▲](#)
46. N. Garti and A. Aserin, "Effect of derivatization on hydrophobic chain of ethoxylated surfactants on CMC", 5th International Meeting of Surfactants in Solution, Bordeaux, France, July (1984) [▲](#)
45. J. Schlichter, S. Sarig and N. Garti, "Phase transformation of cocoa butter and blooming of chocolate", The 50th Anniversary Meeting of the Israel Chemical Society, Jerusalem, Israel, April (1984) [▲](#)
44. S. Magdassi and N. Garti, "Solute release in multiple emulsions", The 50th Anniversary Meeting of the Israel Chemical Society, Jerusalem, Israel, April (1984) [▲](#)
43. N. Garti and A. Aserin, "High performance liquid chromatography of nonionic surfactants", The 50th Anniversary Meeting of the Israel Chemical Society, Jerusalem, Israel, April (1984) [▲](#)
42. A.S. Kertes, L. Tsimering and N. Garti, "Enthalpies of solution in water-sodium octanoate-alcohol micellar systems", The 50th Anniversary Meeting of the Israel Chemical Society, Jerusalem, Israel, April (1984) [▲](#)
41. S. Sarig, D. Hirsch and N. Garti, "Epitaxial growth of calcium oxalate on uric acid", The 50th Anniversary Meeting of the Israel Chemical Society, Jerusalem, Israel, April (1984) [▲](#)
40. R. Azoury, B. Goldwasser, S. Perlberg, N. Garti, Y. Wax and S. Sarig, "The relative inhibitory potential of urinary macromolecular fractions on CaOx precipitation", 5th International Symposium on Urolithiasis and Related Clinical Research, Garmish, West Germany, April (1984) [▲](#)
39. R. Azoury, S. Perlberg, N. Garti, Y. Wax and S. Sarig, "The connection between amino acids, urinary enzymes and stone formation", 5th International Symposium on Urolithiasis and Related Clinical Research, Garmish, West Germany, April (1984) [▲](#)
38. S. Perlberg, R. Azoury, N. Garti, Y. Wax and S. Sarig, "The effectiveness of long-term treatment for recurrent kidney stones using the DI method", 5th International Symposium on Urolithiasis and Related Clinical Research, Garmish, West Germany, April (1984) [▲](#)
37. N. Garti, "Emulsifiers as improvers and conditioners for bread baking", Special Seminar for Food Technologists, Jerusalem and Haifa, Israel, September, November (1983) [▲](#)
36. K. Sato and N. Garti, "Solvents and impurities effects of kinetics of solution mediated transitions of stearic acid", Japanese Oil Chemists' Society, Osaka, Japan, October (1983) [▲](#)
35. K. Sato, K. Suzuki, M. Okada and N. Garti, "Kinetics of solution mediated phase transition of stearic acid B and C", 42nd annual Meeting of Phys. Soc. of Japan, Crystal Growth Section, Okayama, Japan, October (1983) [▲](#)
34. N. Garti, invited lecture on "Technological problems in fat solidification processes", Annual Meeting of the Japanese Chemical Oil engineering Society, Tokyo, Japan, October (1983).

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33. N. Garti, invited lecture on "Recent achievements in preparation of multiple emulsions", 36th annual Meeting of the Japanese Division of Colloid and Interface Science, Japanese Chemical Society, Osaka, Japan, October (1983).[▲](#)
32. N. Garti, invited seminar on "The effect of food emulsifiers on bread baking", special seminar organized by the South African Wheat Board, Pretoria, South Africa, August (1983).[▲](#)
31. M. Frenkel, N. Garti and A. Aserin, "Analysis of nonionic surfactants. Part III: Separation of polyethoxylated fatty alcohols and their brominated derivatives by HPLC". The 2nd Chromatography Symposium, Tel Aviv, Israel, May (1983).[▲](#)
30. N. Garti, "Additives and improvers in food", invited lecture in the Annual Seminar for Food Technologists and Chemists, sponsored by the Israel Ministry of Commerce, Tel Aviv, Israel, March (1983).[▲](#)
29. H. Isaacs, N. Garti and M. Frenkel, "Dispersing agents in aqueous and organic systems", paper presented at the 49th Annual meeting of the Israel Chemical Society, Tel Aviv, Israel, October (1982).[▲](#)
28. N. Garti, S. Sarig, E. Wellner and A. Aserin, "HPLC analysis of sorbitan esters", poster presented at the 49th Annual Meeting of the Israel Chemical Society, Tel Aviv, Israel, October (1982).[▲](#)
27. N. Garti, Y. Sasson and A. Aserin, "Preparation of monoglycerides from epichlorohydrin by PTC", poster presented at the 49th Annual Meeting of the Israel Chemical Society, Tel Aviv, Israel, October (1982).[▲](#)
26. M. Frenkel, N. Garti and R. Schwartz, "Brominated emulsifiers as weighting agents", poster presented at the 49th Annual Meeting of the Israel Chemical Society, Tel Aviv, Israel, October (1982), (Best Poster Award).[▲](#)
25. M. Frenkel, N. Garti and Z. Kraus, "Chlorinated emulsifiers as weighting agents", paper presented at the 49th Annual Meeting of the Israel Chemical Society, Tel Aviv, Israel, October (1982).[▲](#)
24. N. Garti, S. Sarig and E. Wellner, "Crystal structure modification of tristearin by emulsifiers", paper presented at the 49th Annual Meeting of the Israel Chemical Society, Tel Aviv, Israel, October (1982).[▲](#)
23. S. Sarig, N. Garti and R. Azouy, "The measurement of predeposition for CaOx kidney stone formation", VI International Summer Conference on Precipitation and Interfacial Phenomena in Mineralization in Biological or Biopolymer Matrices, Dubrovnik, Yugoslavia, June (1982).[▲](#)
22. N. Garti and V.R. Kaufman, "Separation of polyglycerol esters by transesterification in emulsion media", paper presented at the 48th Annual Meeting of the Israel Chemical Society, Beer-Sheva, Israel, October (1981).[▲](#)
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