

新东方背诵文选80篇：63油和水OilandWater PDF转换可能丢失图片或格式，建议阅读原文

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understand the emulsifying process, we must first accept the scientific principle that oil and water do not naturally mix. Quite literally, they find each other 's presence repulsive. A good illustration of this aversion is homemade oil-and-vinegar salad dressing. When you shake or beat your salad dressing, you do more than disperse the oil throughout the vinegar: you also break down the oil into 0droplets minute enough to remain temporarily suspended in the vinegar(which from now on we will call water, because the tart condiment is in effect mainly water). The second you stop agitating the dressing, the oil 0droplets start to combine into units too large to be suspended in the water, and thus slither their way upward, separating from the water in the process. The oil rises to the top and the water sinks because oil has a lower specific density than water. If you want a stable emulsion, you need an emulsifying agent which prevents the oil 0droplets from combining into larger units.

Emulsifying agents occur naturally in many animal substances including egg yolks and milk. An emulsifying agent helps to keep the oil particles from combining in three basic ways. First, the agent coats the oil, serving as a physical barrier between the 0droplets. Second, it reduces the water 's surface tension, which, in turn, reduces the water 's ability to repulse oil. Third, the agent gives the surfaces of the oil 0droplets identical electrical charges. since like charges repel

each other the 0droplets repel each other. 100Test 下载频道开通，
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