大学英语六级阅读理解题冲刺辅导(九) PDF转换可能丢失图片或格式，建议阅读原文 https://www.100test.com/kao_ti2020/454/2021_2022__E5_A4_A7_E5_AD_A6_E8_8B_B1_E8_c84_454240.htm 36. We learn from the passage that olestra is a substance that_____. A) contains plenty of nutrients B) renders foods calorie-free while retaining their vitamins C) makes foods easily digestible D) makes foods fat-free while keeping them delicious 37.The result of the search for an easily digestible fat turned out to be_____. A) commercially useless B) just as anticipated C) somewhat controversial D) quite unexpected 38.Olestra is different from ordinary fats in that_____. A) it passes through the intestines without being absorbed B) it facilitates the absorption of vitamins by the body C) it helps reduce the incidence of heart disease D) it prevents excessive intake of vitamins 39.What is a possible negative effect of olesira according to some critics? A) It may impair the digestive system. B) It may affect the overall fat intake. C) It may increase the risk of cancer. D) It may spoil the consumers appetite. 40.Why are nutritionists concerned about adding vitamins to olesira? A) It may lead to the over-consumption of vitamins. B) People may be induced to eat more than is necessary. C) The function of the intestines may be weakened. 跨段 D) It may trigger a new wave of fake food production. Imagine eating everything delicious you want - with none of the fat. That would be great, wouldnt it?New "fake fat" products appeared on store shelves in the United States recently, but not everyone is happy about it. Makers of the products, which contain a compound called olestra,

say food manufacturers can now eliminate fat from certain foods. Critics, however, say the new compound can rob the body of essential vitamins and nutrients (营养物) and can also cause unpleasant side effects in some people. So its up to decide whether the new fat-free products taste good enough to keep eating. 注：eliminate消除 Chemists discovered olestra in the late 1960s, when they were searching for a fat that could be digested by infants more easily. Instead of finding the desired fat, the researchers created a fat that cant be digested at all.Normally, special chemicals in the intestines (肠)"grab" molecules of regular fat and break them down so they can be used by the body. A molecule of regular fat is made up of three molecule of substances called fatty acids. The fatty acids are absorbed by the intestines and bring with them the essential vitamins A, D, E, and K. When fat molecules are present in the intestines with any of those vitamins, the vitamins attach to the molecules and are carried into the bloodstream.Olestra, which is made from six to eight molecules of fatty acids, is too large for the intestines to absorb. It just slides through the intestines without being broken down. Manufacturers say its that ability to slide unchanged through the intestines that makes olestra so valuable as a fat substitute. It provides consumers with the taste of regular fat without any bad effects on the body. But critics say olestra can prevent vitamins A, D, E, and K from being absorbed. It can also prevent the absorption of carotenoids (类胡萝卜素), compounds that may reduce the risk of cancer, heart disease, etc. Manufacturers are adding vitamins A, D, E, and K as well as carotenoids to their products now. Even so, some

nutritionists are still concerned that people might eat unlimited amounts of food made with the fat substitute without worrying about how many calories they are consuming. 原文重现、尽量少读、怎样找到but, only 细节题（一般读两三行） 