

Kitchen Chemistry Homework #11

Homework Questions:

1. What is an emulsion? Give two examples of emulsions, not including mayonnaise and vinaigrette.
2. Why are oil and water so difficult to mix and how can we help the process.
3. Why do we want to pasteurize the milk and eggs?
4. Why would an emulsion be good for drug delivery?
5. How would we make mayonnaise ?