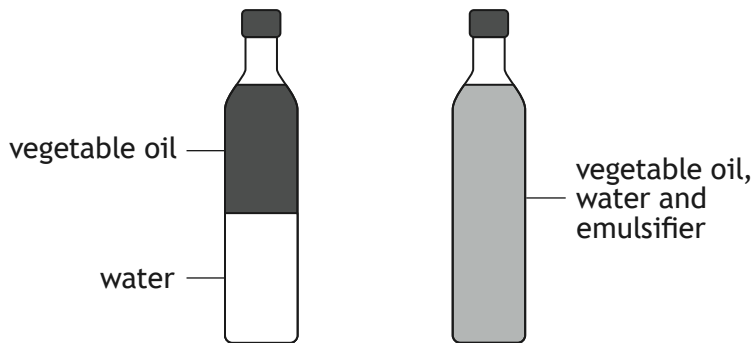


11. An emulsion can be formed by shaking vegetable oil and water with an emulsifier.



In the emulsion formed, the fatty acid chains of the emulsifier are

- A hydrophilic and dissolve in water
- B hydrophobic and dissolve in water
- C hydrophilic and dissolve in vegetable oil droplets
- D hydrophobic and dissolve in vegetable oil droplets.