

# ***WHY IS NESQUICK QUICK?***



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# Surfactant



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# Surfactant- Reduces the surface tension



# Surface tension-

Forces among liquid molecules that form a “film” which causes the water to hold together and resist other outside forces



# Ingredient Listing from the Nutrition Information Label on Nesquick

**Try do this experiment by following the directions found on the accompanying PDF.**

**There are a number of great 4-H projects dealing with foods. To learn more contact**

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