

Informative essay on lupain ng taglamig

[Science](#), [Biology](#)



DETERGENT PESTICIDE DISINFECTANT PRESERVATIVES ADDITIVES
MEDICINES BLEACH PETROLEUM JELLY ALUMINUM FOIL CORN STARCH NAME.

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A detergent is a surfactant or a mixture of surfactants with " cleaning properties in dilute solutions. "[1] These substances are usually alkylbenzenesulfonates, a family of compounds that are similar to soap but are more soluble in hard water, because the polar sulfonate (of detergents) is less likely than the polar carboxyl (of soap) to bind to calcium and other ions found in hard water.

In most household contexts, the term detergent by itself refers specifically to laundry detergent or dish detergent, as opposed to hand soap or other types of cleaning agents. Detergents are commonly available as powders or concentrated solutions. Detergents, like soaps, work because they are amphiphilic: partly hydrophilic (polar) and partly hydrophobic (non-polar). Their dual nature facilitates the mixture of hydrophobic compounds (like oil and grease) with water. Because air is not hydrophilic, detergents are also foaming agents to varying degrees.

Pesticides are substances or mixture of substances intended for preventing, destroying, repelling or mitigating any pest. [1] Pesticides are a special kind of products for crop protection. Crop protection products in general protect plants from damaging influences such as weeds, diseases or insects. A pesticide is generally a chemical or biological agent (such as a virus, bacterium, antimicrobial or disinfectant) that through its effect deters, incapacitates, kills or otherwise discourages pests.

Target pests can include insects, plant pathogens, weeds, molluscs, birds, mammals, fish, nematodes (roundworms), and microbes that destroy property, cause nuisance, spread disease or are vectors for disease. Disinfectants are substances that are applied to non-living objects to destroy microorganisms that are living on the objects.

[1] Disinfection does not necessarily kill all microorganisms, especially resistant bacterial spores; it is less effective than sterilisation, which is an extreme physical and/or chemical process that kills all types of life.

1] Disinfectants are different from other antimicrobial agents such as antibiotics, which destroy microorganisms within the body, and antiseptics, which destroy microorganisms on living tissue.

Disinfectants are also different from biocides — the latter are intended to destroy all forms of life, not just microorganisms. Disinfectants work by destroying the cell wall of microbes or interfering with the metabolism. A preservative is a naturally occurring or synthetically produced substance that is added to products such as foods, pharmaceuticals, paints, biological samples, wood, etc. to prevent decomposition by microbial growth or by undesirable chemical changes. Food additives are substances added to food to preserve flavor or enhance its taste and appearance. Some additives have been used for centuries; for example, preserving food by pickling (with vinegar), salting, as with bacon, preserving sweets or using sulfur dioxide as in some wines. With the advent of processed foods in the second half of the 20th century, many more additives have been introduced, of both natural and artificial origin.

Medicine is the applied science or practice of the diagnosis, treatment, and prevention of disease. [1] It encompasses a variety of healthcare practices evolved to maintain and restore health by the prevention and treatment of illness in human beings. Contemporary medicine applies health science, biomedical research, and medical technology to diagnose and treat injury and disease, typically through medication or surgery, but also through therapies as diverse as psychotherapy, external splints & traction, prostheses, biologics, ionizing radiation and others.

Bleach has been serialized in the Japanese manga anthology Weekly Shonen Jump since August 2001, and has been collected into 56 tankobon volumes as of September 2012. Since its publication, Bleach has spawned a media franchise that includes an animated television series that was produced by Studio Pierrot in Japan from 2004 to 2012, two original video animations, four animated feature films, seven rock musicals, and numerous video games, as well as many types of Bleach-related merchandise.

Petroleum jelly, petrolatum, white petrolatum or soft paraffin, CAS number 8009-03-8, is a semi-solid mixture of hydrocarbons (with carbon numbers mainly higher than 25), [1] originally promoted as a topical ointment for its healing properties. Its folkloric medicinal value as a "cure-all" has since been limited by better scientific understanding of appropriate and inappropriate uses (see uses below). However, it is recognized by the U. S. Food and Drug Administration (FDA) as an approved over-the-counter (OTC) skin protectant, and remains widely used in cosmetic skin care.

Aluminium foil is aluminium prepared in thin metal leaves, with a thickness less than 0.2 millimetres (8 mils), thinner gauges down to 6 μm (0.2 mils) are also commonly used. [1] In the USA, foils are commonly gauged in mils. Standard household foil is typically 0.016 millimetres (0.6 mils) thick and heavy duty household foil is typically 0.024 millimetres (0.9 mils). The foil is pliable, and can be readily bent or wrapped around objects. Thin foils are fragile and are sometimes laminated to other materials such as plastics or paper to make them more useful.

Aluminium foil supplanted tin foil in the mid 20th century. Corn starch is used as a thickening agent in soups and liquid-based foods, such as sauces, gravies and custards by mixing it with a cold liquid to form a paste or slurry. It is sometimes preferred over flour because it forms a translucent mixture, rather than an opaque one. As the starch is heated, the molecular chains unravel, allowing them to collide with other starch chains to form a mesh, thickening the liquid (Starch gelatinization).