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Chapter 8 Liquid-Liquid InterfacesThe Interfacial Tension (excess Surface Energy) In Liquid-liquid System Will Be Lower Than In Liquid-gas Interface. Summary Found In Table 8.1 Z The Surface Tension Of Water (71-73 Dyne/cm At Room Temp.) Is Larger Than Those Of The Organic Solvent. Z The Surface Tension Of Organic Solvent Changes Only Slightly With The Feb 18th, 2024

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