

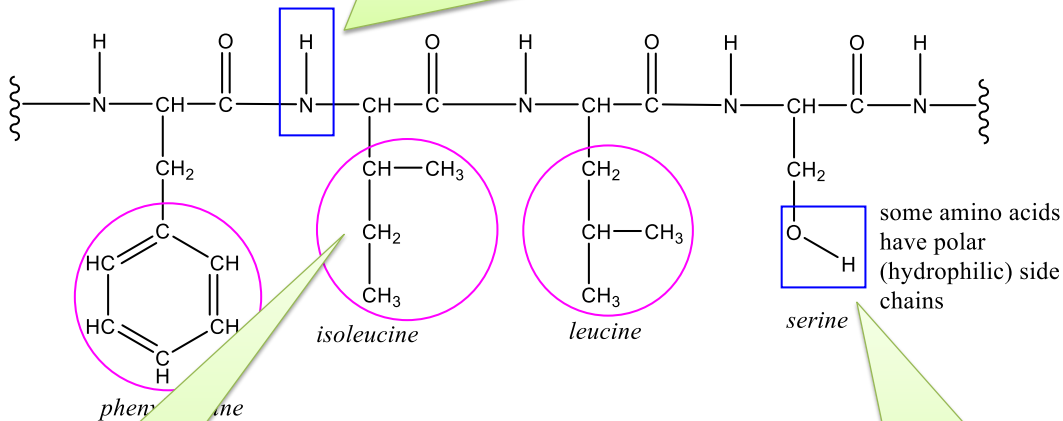
Lecithin is phospholipid and natural emulsifier that is abundant in egg yolks – it comprises >30% of the egg yolk lipids. *Lecithin* can also be found in soy.



Gelatin is also an emulsifier. Gelatin is a mixture of protein made from animal muscle.

What else is amphiphilic?

the H-N bond is polar (just like the H-O bond) and can interact with the polar H-O-H bonds of water using hydrogen bonds



Why is the side chain of isoleucine non-polar (hydrophobic)?

Why is the side chain of serine polar (hydrophilic)?

some amino acids have polar (hydrophilic) side chains