

Lemons

1 Introduction

The lemon is both a small evergreen tree (*Citrus × limon*, often given as *C. limon*) native to Asia, and the tree's oval yellow fruit. The fruit is used for culinary and nonculinary purposes throughout the world – primarily for its juice, though the pulp and rind (zest) are also used, mainly in cooking and baking. Lemon juice is about 5% to 6% (approximately 0.3 M) citric acid, which gives lemons a sour taste, and a pH of 2–3. This makes lemon juice an inexpensive, readily available acid for use in educational science experiments. Many lemon-flavored drinks and candies are available, including lemonade and sherbet lemons. The sour taste of lemon juice makes it a key ingredient in many dishes across the world.



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about -

Suspendisse Nibh Ipsum

By *Aliquam Mattis*

Nullam condimentum sem vel diam vehicula sit amet ornare leo dictum. Vivamus blandit risus sit amet nisl cursus ut tincidunt nulla molestie. Proin eu velit elit, vitae dictum ipsum. Duis elit ligula, sollicitudin at auctor et, tristique sit amet nulla. Etiam pretium erat nec nisi auctor dignissim. Pellentesque id sem mi,lorem imperdiet .

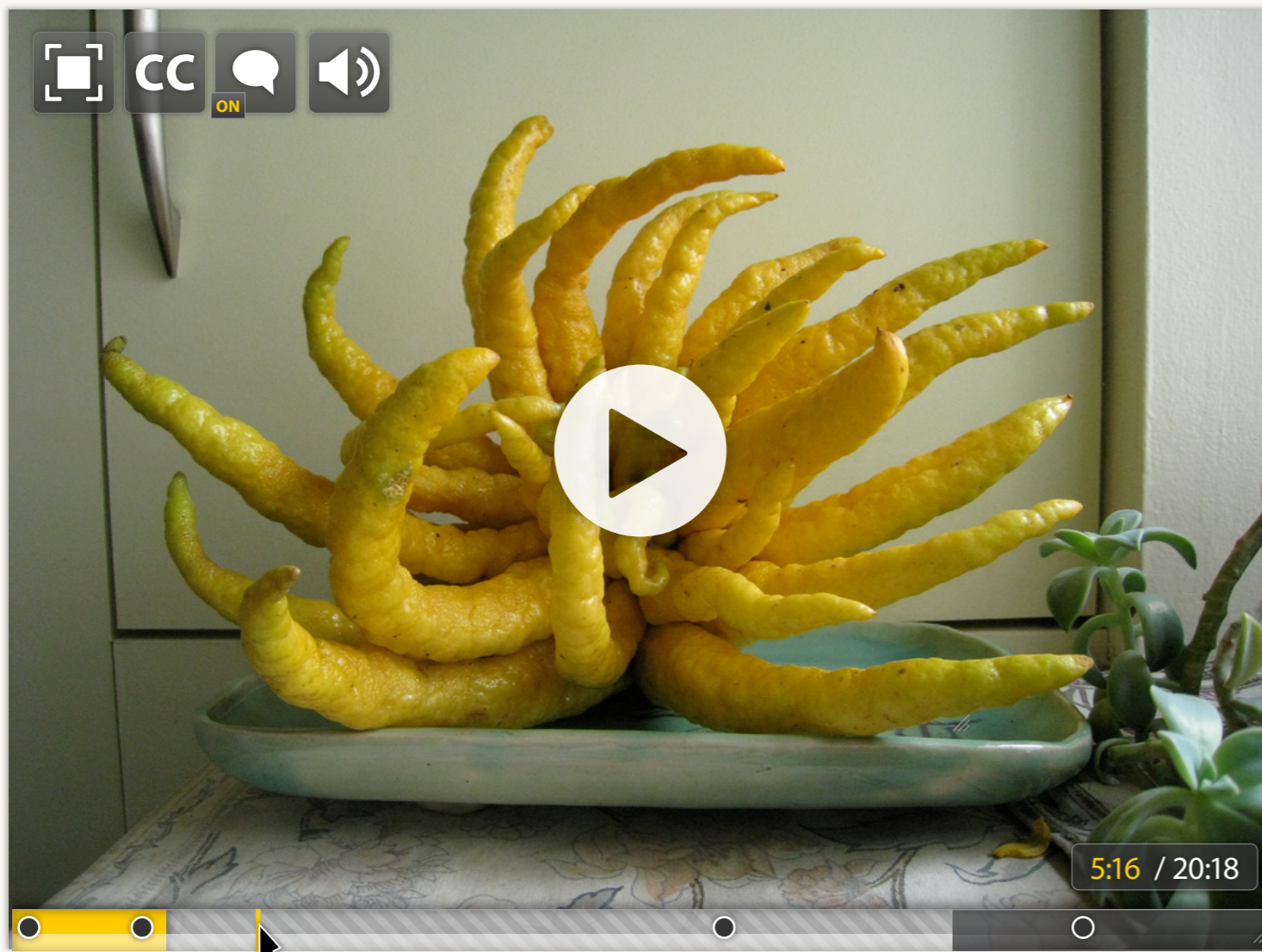
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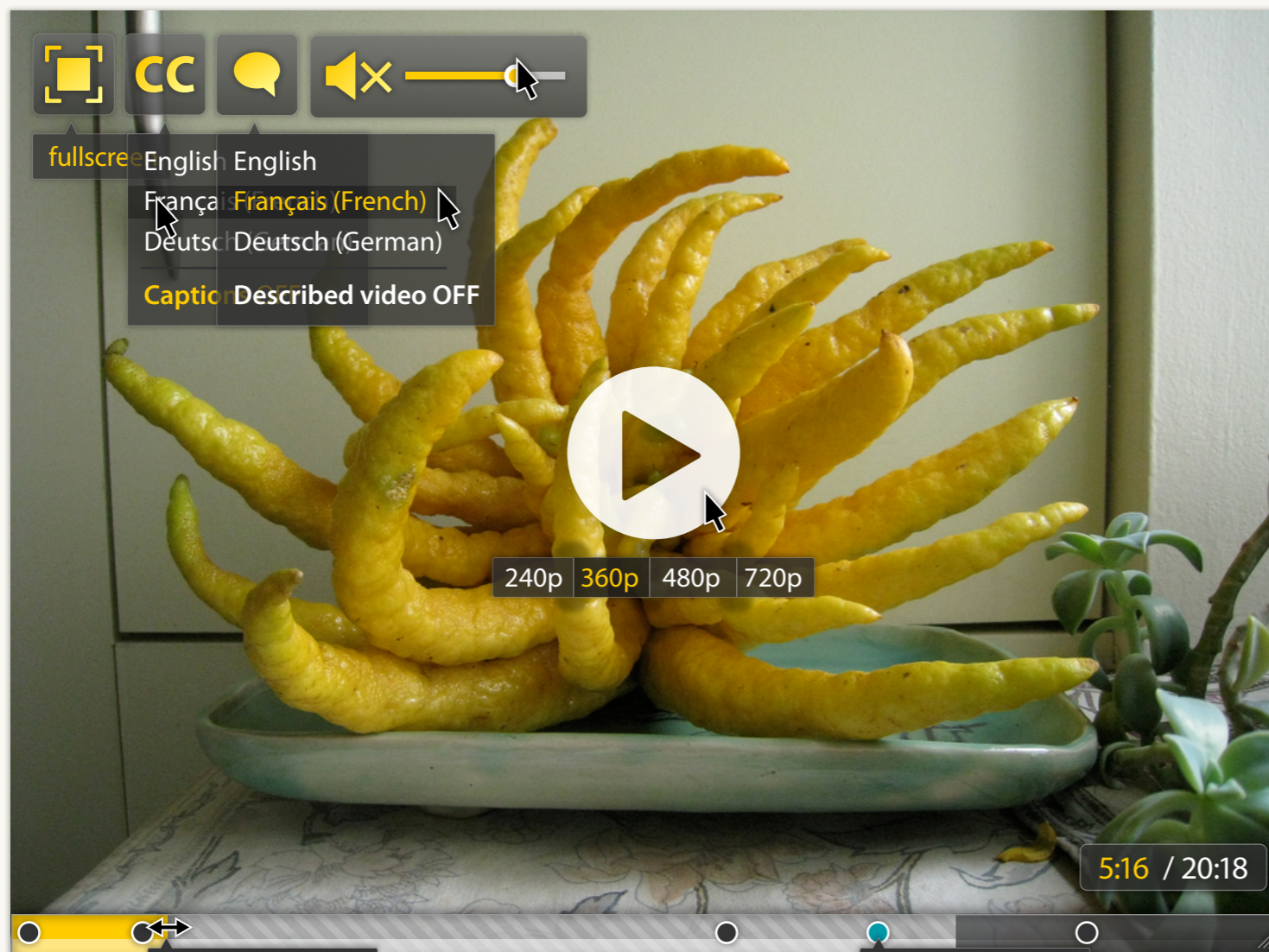
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Vestibulum ante ipsum primis in faucibus orci luctus et ultrices posuere cubilia Curae; Phasellus vulputate ornare tellus, eu gravida velit venenatis dictum tiphuctan.

Suspendisse nibh ipsum, aliquam nec mattis non, placerat sit amet quam. Duis et consequat nisi.

Nullam condimentum sem vel diam vehicula sit amet ornare leo dictum. Vivamus blandit risus sit amet nisl cursus ut tincidunt nulla molestie.

Proin eu velit elit, vitae dictum ipsum. Duis elit ligula, sollicitudin at auctor et, tristique sit amet nulla.

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5:16

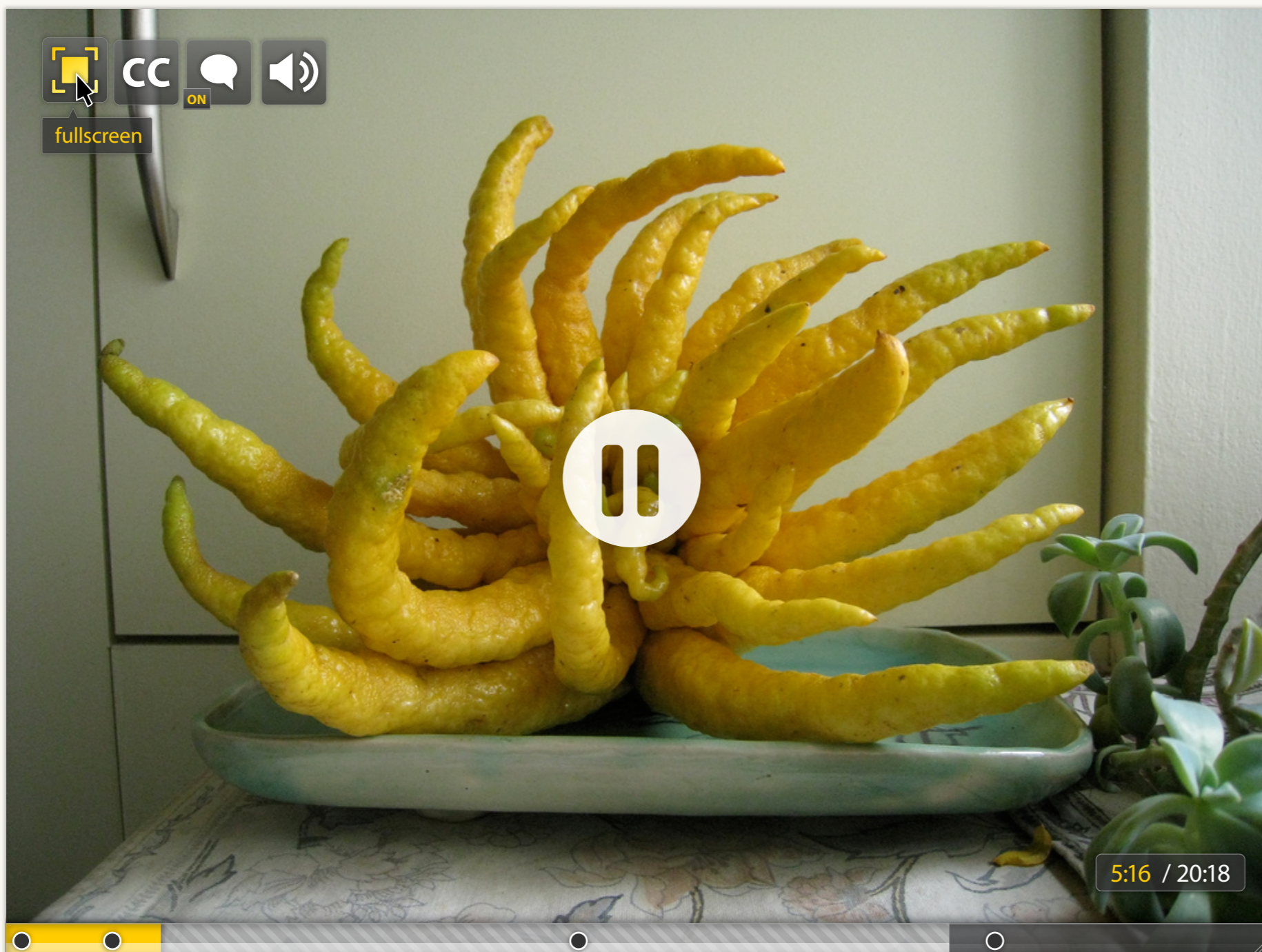
Duis non ante nunc, ven- enatis feugiat elit. Suspend- isse vi enim. Aenean ipsum velit, suscipit in...

5:39

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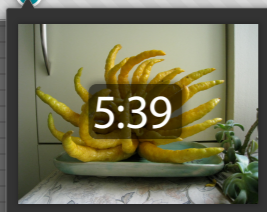
time stamp **ON**

- 5:00 Vestibulum ante ipsum primis in faucibus orci luctus et ultrices posuere cubilia Curae; Phasellus vulputate ornare tellus, eu gravida velit venenatis dictum.
- 5:16 Suspendisse nibh ipsum, aliquam nec mattis non, placerat sit amet quam. Duis et consequat nisi.
- 5:39 Nullam condimentum sem vel diam vehicula sit amet ornare leo dictum. Vivamus blandit risus sit amet nisl cursus ut tincidunt nulla molestie.
- 6:03 Proin eu velit elit, vitae dictum ipsum. Duis elit ligula, sollicitudin at auctor et, tristique sit amet nulla.
- 6:21 Etiam pretium erat nec nisi auctor dignissim. Pellentesque id est augue, ut sodales nunc.
- 6:39 Phasellus rutrum felis eu leo pulvinar dignissim. Aenean eu odio risus. Quisque vulputate dignissim





5:16 / 20:18



transcript

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English

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Vestibulum ante ipsum primis in faucibus orci luctus et ultrices posuere cubilia Curae; Phasellus vulputate ornare tellus, eu gravida velit venenatis dictum.

Suspendisse nibh ipsum, aliquam nec mattis non, placerat sit amet quam. Duis et consequat nisi.

Nullam condimentum sem vel diam vehicula sit amet ornare leo dictum. Vivamus blandit risus sit amet nisl cursus ut tincidunt nulla molestie.

Proin eu velit elit, vitae dictum ipsum. Duis elit ligula, sollicitudin at auctor et, tristique sit amet nulla.

Etiam pretium erat nec nisi auctor dignissim. Pellentesque id est augue, ut sodales nunc.

Phasellus rutrum felis eu leo pulvinar dignissim. Aenean eu odio risus. Quisque vulputate dignissim erat eget blandit. In hac habitasse platea dictumst. Fusce nec ligula enim, at fringilla dui. Sed luctus, metus sit amet dictum luctus, neque sem imperdiet mi, in sodales dui tortor nec lorem.

Vestibulum ante ipsum primis in faucibus orci luctus et ultrices posuere cubilia Curae; Phasellus vulputate ornare tellus, eu gravida velit venenatis dictum.

Suspendisse nibh ipsum, aliquam nec mattis non, placerat sit amet quam. Duis et consequat nisi.

Nullam condimentum sem vel diam vehicula sit

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- 5:00 Vestibulum ante ipsum primis in faucibus orci luctus et ultrices posuere cubilia Curae; Phasellus vulputate ornare tellus, eu gravida velit venenatis dictum.
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- 7:02 Vestibulum ante ipsum primis in faucibus orci luctus et ultrices posuere cubilia Curae; Phasellus vulputate ornare

