Which correctly describes latent heat

latent heat, energy absorbed or released by a substance during a change in its physical state (phase) that occurs without changing its temperature.

Latent heat (also known as latent energy or heat of transformation) is energy released or absorbed, by a body or a thermodynamic system, during a constant-temperature process--usually a first-order ...

Latent heat refers to the amount of energy absorbed or released by a substance during a phase change without a change in temperature.

Study with Quizlet and memorize flashcards containing terms like latent heat, latent, vaporization and more.

Latent heat refers to the heat absorbed or released by a substance during a phase change (such as melting or boiling) without a change in temperature.Therefore, the correct description is that ...

Latent heat is the energy absorbed or released during phase changes like melting and boiling. Latent heat of fusion and vaporization are key processes involving energy changes in matter. ...

A pressure cooker uses pressure to A. heat food more slowly because the pressure is lower. B. cook food in a bath of steam instead of liquid water. C. keep water as a liquid at hotter ...

Latent heat is the energy absorbed or released during phase ...

Option B correctly defines latent heat as "The heat absorbed or lost by a substance while it"s changing state." This is the energy required for a substance to change its phase without any change in ...

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