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Department: Pharmacy

Matric no: 19/MHS/11029

Course: CHM 102 Assignment

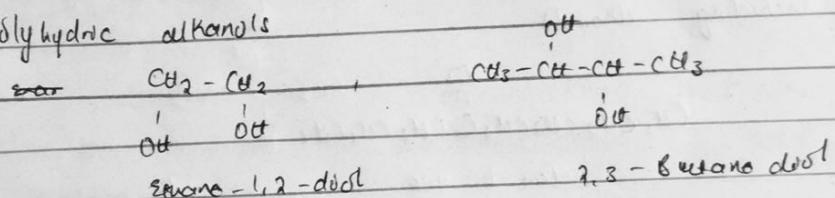
Classification of Alcohols

Based on the number of hydroxyl functional group (OH) present

Examples:

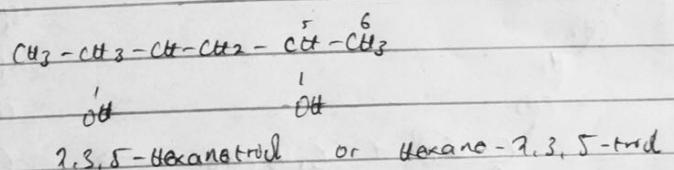
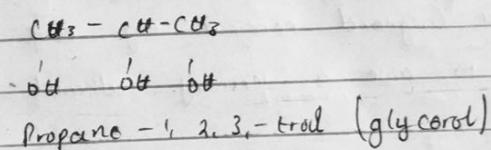
i) Monohydric alcohols = Ethanol ($\text{CH}_3\text{CH}_2\text{OH}$)
 Methanol (CH_3OH)

ii) Polyhydric alcohols

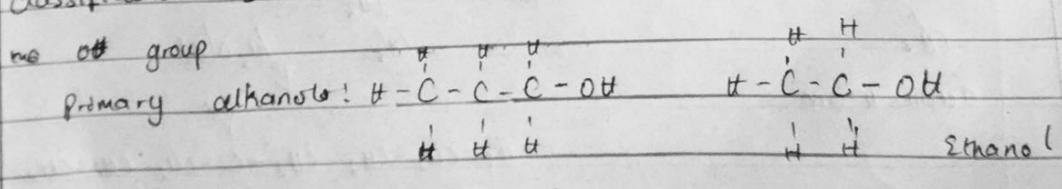


2,3-Ethane diol

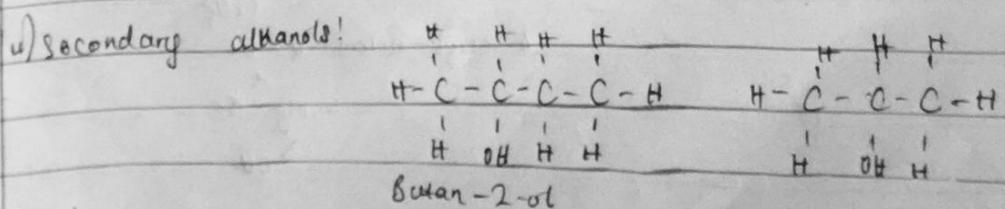
iii) Trihydric alcohols:



b) Classification Based on the position of carbon atom holding the OH group



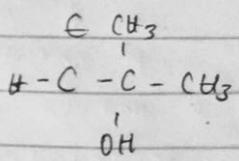
Propanal



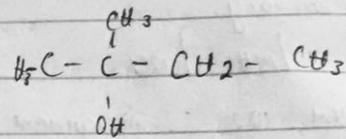
Butan-2-ol

Propan-2-ol
2-propanol

Tertiary Alkanols:



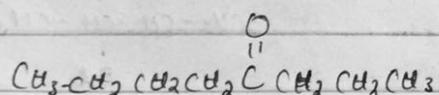
tert-butyl alcohol



2-methyl-butan-2-ol

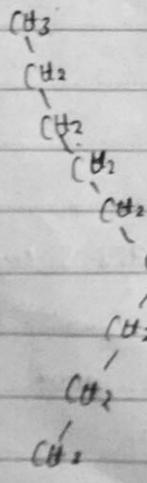
Ques 2

Grignard reagent is an organometallic compound ($\text{R}-\text{MgX}$) that is used in the synthesis of wide arrays of organic compounds including alkanols.

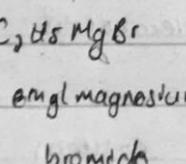


Octan-4-one

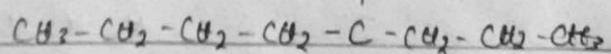
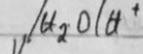
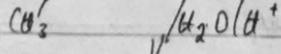
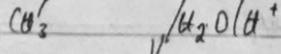
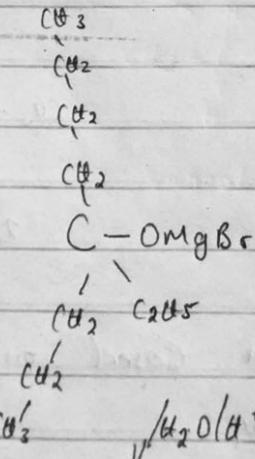
The compound above (octan-4-one) is a ketone. It will react with a Grignard reagent e.g. ethyl magnesium bromide ($\text{C}_2\text{H}_5\text{MgBr}$) to give a tertiary alcohol.



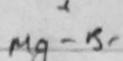
Octan-4-one



bromide



4-ethyl-octan-4-ol



Ques 3

Ethanol is manufactured industrially by the fermentation of starch in the presence of suitable microorganism which produce the enzymes that act as catalyst.

Starch is a polysaccharide carbohydrate and is an important source of ethanol. Usually, Potato, rice, Maize or barley are used as source of starch. Potato is mostly used.

Extraction of Starch

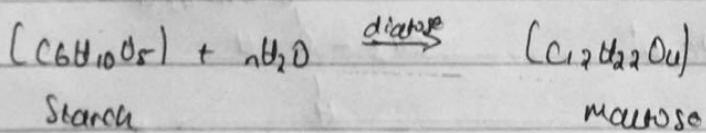
The crushed potato is steamed at 14°C to 45°C under pressure to prepare starch solution known as MASH.

Germination

Before hydrolysis, starch is first undergo germination at 10°C to 13°C for few days. This fermented starch is called MALT.

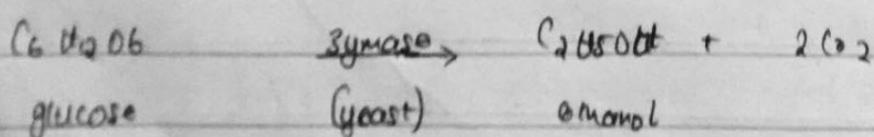
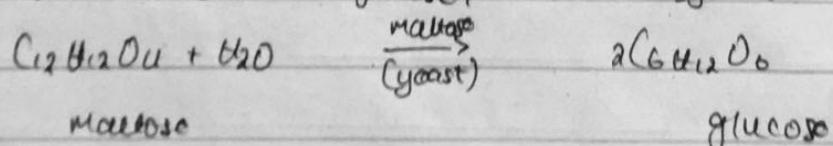
Hydrolysis of Starch

Starch is hydrolysed to maltose by an enzyme known as alpha amylase.



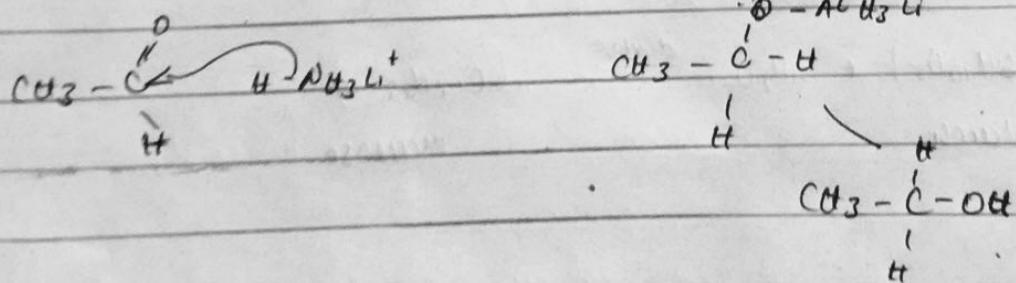
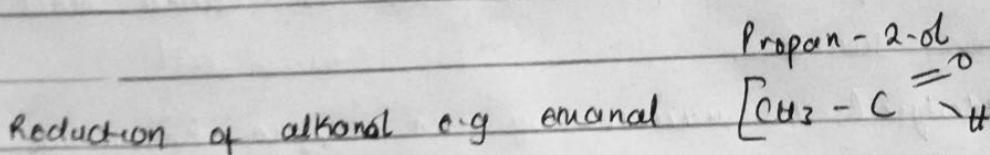
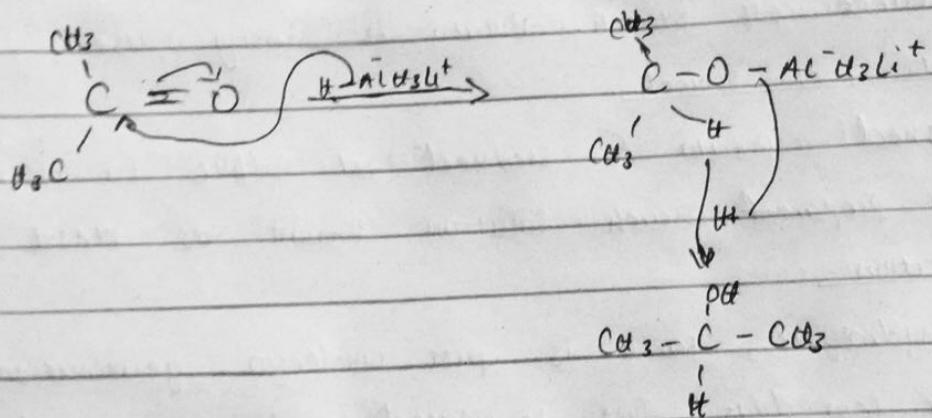
Fermentation

Finally yeast is added to maltose. Yeast secretes two enzymes. Maltase converts maltose to glucose and α -amylase.



Question 4

Reduction of alkanone or ketone gives secondary alkanol
While reduction of an alkanal or aldehyde gives a primary alkanol
Reduction of alkanone e.g. acetone $\left[\text{CH}_3-\overset{\text{O}}{\underset{\text{H}}{\text{C}}}=\text{CH}_2\right]$
The reducing agent used is lithium aluminium hydride (LiAlH_4) &
Sodium borohydride (NaBH_4)



ethanol