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DEPT. MBBS

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CHM 102 ASSIGNMENT.

1) Classification of Alcohols.

There are two major ways of classifying alcohols.

⇒ This type of classification is based on the number of hydrogen atoms attached to the carbon atom containing the hydroxyl group. This classification divides alcohols into three:

• Primary alcohols: Alcohols in which there are two or three hydrogen atoms attached to the carbon carrying the hydroxyl group. e.g. CH_3OH (methanol)

• Secondary alcohols: Alcohols in which there are only one hydrogen atom attached to the carbon carrying the hydroxyl group. e.g. $\text{CH}_3\text{CH}(\text{OH})\text{CH}_3$

• Tertiary alcohols: Alcohols in which there are no hydrogen atoms attached to the carbon bearing the hydroxyl group. e.g. $(\text{CH}_3)_3\text{C}-\text{OH}$.

⇒ The second type of classification is based on the hydroxyl groups present in the alcohol. This classification divides alcohols into three: four.

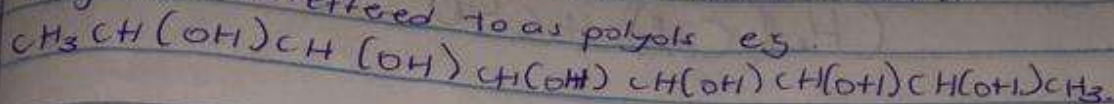
• Monohydric alcohols: Alcohols which have one hydroxyl group present in their alcohol structure. e.g. $\text{CH}_3\text{CH}_2\text{CH}_2\text{OH}$.

• Dihydric alcohols: Alcohols which have two hydroxyl groups present in their alcohol structure. e.g. $\text{HOCH}_2\text{CH}_2\text{OH}$

• Trihydric alcohols: Alcohols which have three hydroxyl groups present in their alcohol structure. e.g. $\text{OHCCH}_2\text{CH}_2(\text{OH})\text{CH}_2\text{OH}$.

• Polyhydric alcohols: Alcohols which have more than three hydroxyl groups in their alcohol structure.

They are also referred to as polyols e.g.



2. Solubility of Alcohols:

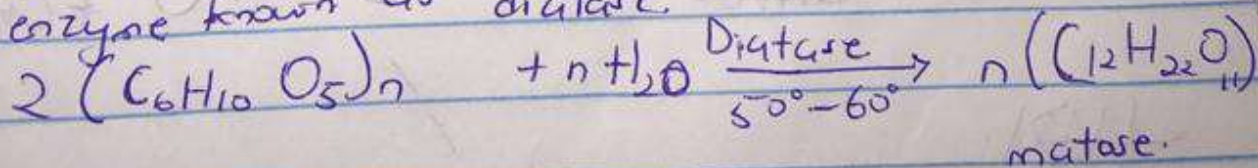
Lower alcohols with up to three carbon atoms in their molecules are soluble in water because these lower alcohols can form hydrogen bond with water molecules. The water solubility decreases with increasing relative molecular mass. All monohydric alcohols are soluble in organic solvent. The solubility of simple alcohols and polyhydric alcohols is largely due to their ability to form hydrogen bonds with water molecules.

3. Industrial manufacture of ethanol.

Generally, starchy foods such as rice, maize or barley are used as a source of starch. Potato among the lot is the most common.

a) Extraction of the starch: The potato is crushed and then steamed at 1400°C to 1500°C under pressure to prepare starch solution known as mash. Before hydrolysis, starch undergoes germination at 100°C to 130°C for a few days. This germinated starch is called malt.

b) Hydrolysis of starch: Starch is hydrolysed to maltose, by an enzyme known as diastase.



(8)

Propan-1-ol to propan-2-ol.

