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MATRIC: 19 / MHS01 / 105

a) The number of hydrogen atoms attached to the carbon atom containing the hydroxyl group. If the numbers of hydrogen atoms attached to the carbon atom bearing the hydroxyl group are three or two, it is called primary alcohol ( $1^\circ$ ). If it is one hydrogen atom, it is called secondary alcohol ( $2^\circ$ ) and if ~~the~~ no hydrogen atom is attached to the carbon atom bearing the hydroxyl group it is called tertiary alcohol. Example:  
 $\text{CH}_3\text{OH}$  - methanol ( $1^\circ$ )

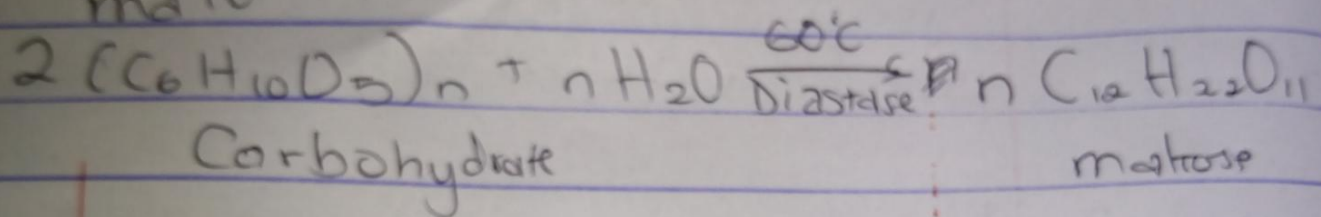
b) The number of hydroxyl group they possess - Monohydric alcohols have one hydroxyl group present in the alcohol structure. Dihydric alcohols are also called glycols have two

hydroxyl groups present in the alcohol structure while trihydric alcohols or triols have three hydroxyl groups present in the structure of alcohols. Polyhydric alcohols or polyols have more than three hydroxyl groups. Example  $\text{CH}_3\text{CH}_2\text{CH}_2\text{OH}$  propanol (monohydric).

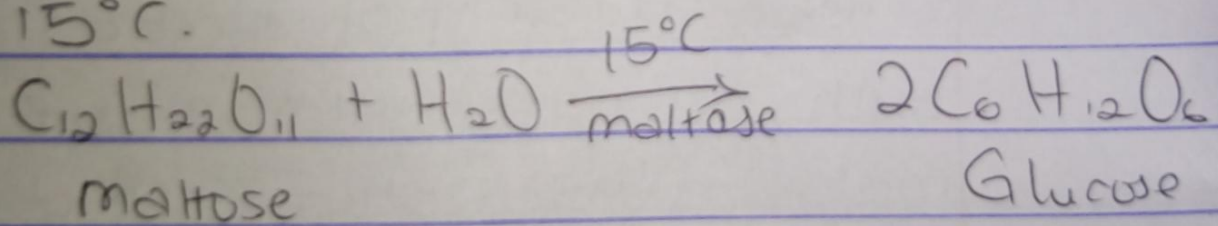
2. Lower alcohols with up to three carbon atoms in their molecules are soluble in water because these lower alcohols can form hydrogen bond with water molecules. The water solubility of alcohols decreases with increasing relative molecular mass. All monohydric alcohols are soluble in organic solvents.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



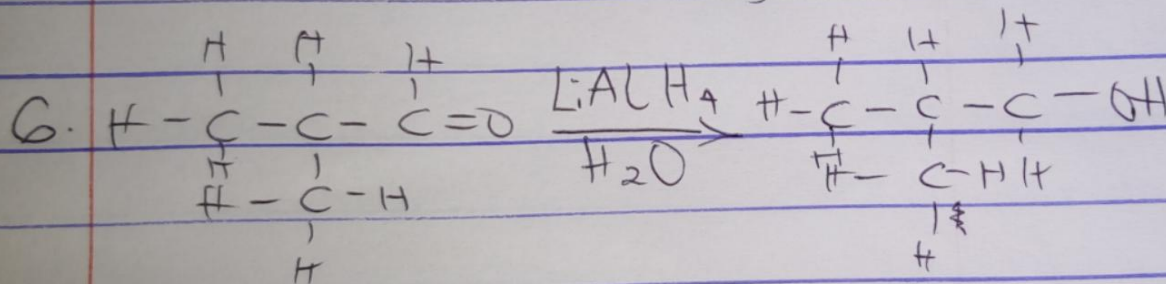
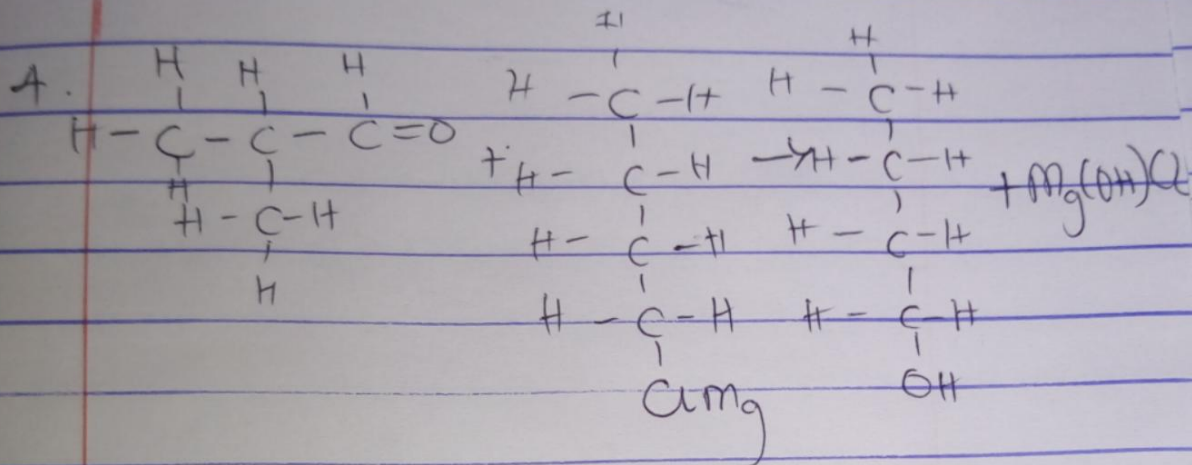
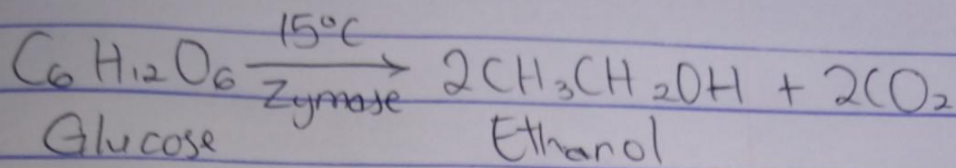
3a) Starch containing materials like molasses, potatoes, cereals are warmed with malt to  $60^{\circ}\text{C}$  for a specific period of time and are converted to maltose by the enzyme diastase contained in the malt.



b) The maltose is broken down into glucose on addition of yeast which contains the enzyme maltase and at a temperature of  $15^{\circ}\text{C}$ .



c) The glucose at constant temperature of  $15^{\circ}\text{C}$  is then converted into alcohol by the enzyme zymase contained also in the yeast.



8. Dehydration

