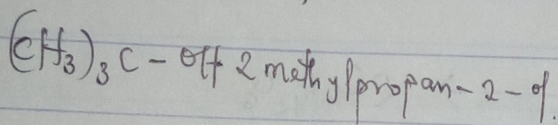
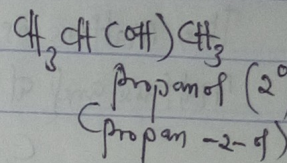
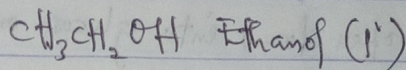
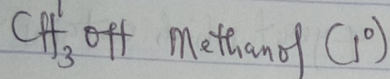


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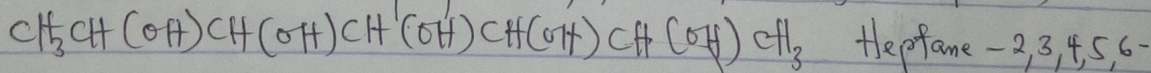
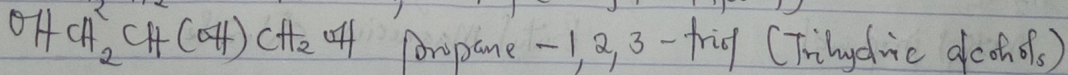
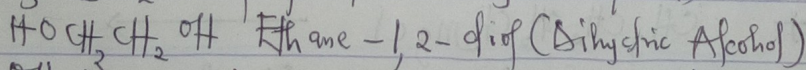
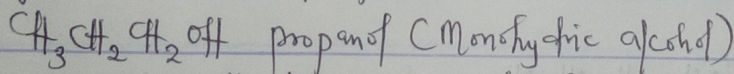
(1) Classification of alcohols.

(a) This is based on 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 a primary alcohol (1°). If it is one hydrogen atom, it is called secondary alcohol (2°) and no hydrogen atom is attached to the carbon atom bearing the hydroxyl group, it is called a tertiary alcohol (3°).

Examples



(b) This is based on the number of hydroxyl groups 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 the alcohol. Polyhydric alcohols or polyols have more than three hydroxyl groups. Examples



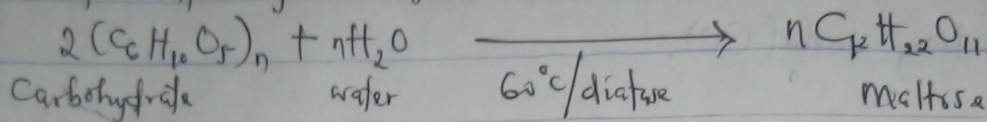
Pentol
 Polyhydric Alcohol

(2) Solubility in water and organic solvent (Alcohol)

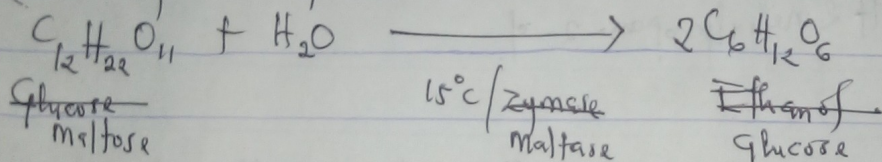
Lower alcohols with up to three carbon atoms in their molecules are soluble in water because these lower alcohols can form hydrogen bond with water molecules. The water solubility of alcohols decreases with increasing relative molecular mass. All monohydric alcohols are soluble in organic solvents. The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

8. Industrial production of Ethanol

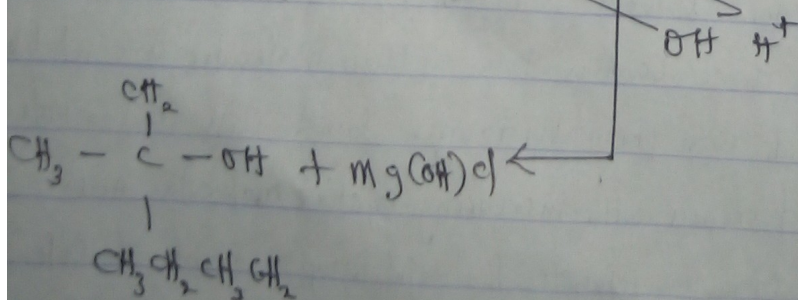
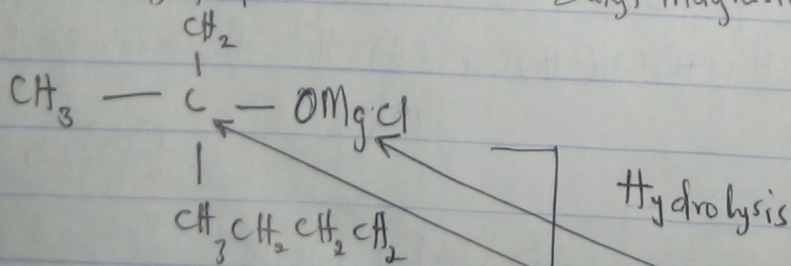
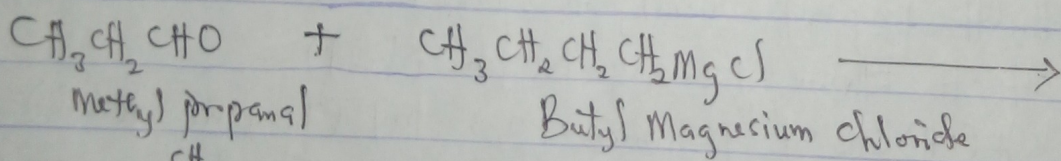
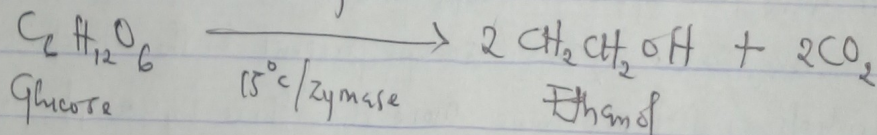
Carbohydrates such as starch are major group of natural compounds that can be made to yield ethanol by the biological process of fermentation. The biological catalysts made to yield ethanol by the biological process of fermentation. The biological catalysts Enzymes found in yeast breakdown the carbohydrate molecules into ethanol. Enzymes found in yeast breakdown the carbohydrate molecules into ethanol. give a yield of 95%. The starch containing materials include molasses, potatoes, cereals, rice and on warming with malt to 60°C for a specific period of time are converted into maltose by the enzyme diastase contained in the malt.



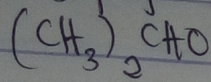
The maltose is broken down into glucose on addition of yeast which contains the enzyme maltase and at a temperature of 15°C



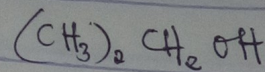
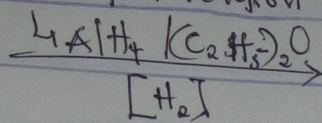
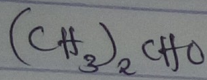
The glucose at constant temperature of 15°C is then converted into alcohol by the enzyme Zymase contained also in yeast



2 methyl propanal

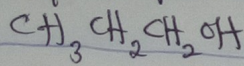


Reduction reaction

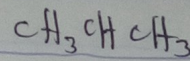
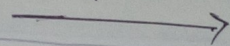


1° ~~primary~~ ^{primary} Alcohol

conversion of propan-1-ol to propan-2-ol



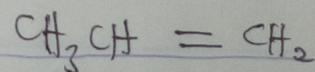
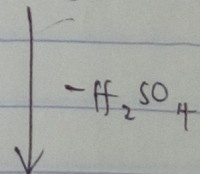
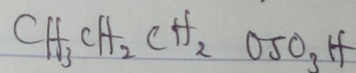
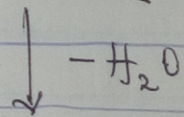
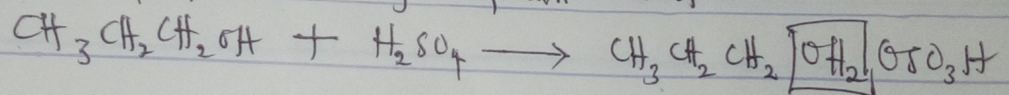
propanol



OH

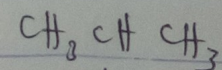
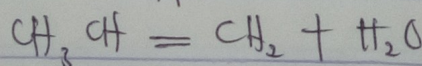
propan-2-ol

Step 1: Dehydrate propanol using Sulphuric acid



propene

To get propanol: Add water



OH

propan-2-ol