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MATRIC NO: 19/ MHS11/105

DEPARTMENT: PHARMACY

COURSE CODE: CHE 102

ASSIGNMENT

1. Classification of Alcohols
2. Classification based on the number of hydrogen atoms attached to the carbon atom containing the OH group
3. If 2 or 3 hydrogen atoms are attached to the carbon atom bearing the OH group, it is called a primary alcohol(1°).
4. If one hydrogen atom is attached, it is called a secondary alcohol (2°).
5. If no hydrogen atom is attached to the carbon atom, it is a tertiary alcohol (3°).

 Examples.

 Methanol CH3OH (1°)

Propan2ol CH3CH(OH)CH3 (2°)

1. Classification based on the number of hydroxyl groups they possess. Monohydric alcohol have one OH group present in the alcohol structure. Dihydric alcohols are called glycols, they have 2 hydroxyl group present in the structure while trihydric alcohols or triols have 3 OH groups present in the structure of the alcohol. Polydric alcohols or polyols have more than 3 OH groups. Examples

Monohydric alcohol – Propanol CH3CH2CH2OH

Dihydric alcohol – Ethane1,2diol HOCH2-CH2OH

1. Solubility of alcohols in water

Alcohols are soluble in water. This is due to the hydroxyl group in the alcohol which is able to form hydrogen bonds with water molecules. Alcohols with a smaller hydrocarbon chain are very soluble because as the length of the hydrocarbon chain increases, the solubility in water decreases. With four carbon chain and higher, the decrease in solubility becomes visible as the mixture forms two immiscible layers of liquid. The reason why the solubility decreases as the length of the hydrocarbon chain increases is because it requires more energy to overcome the hydrogen bonds between the alcohol molecules as the molecules are more tightly packed together as the size and mass increases.

1. Industrial manufacture of Ethanol

Carbohydrate 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, enzymes found in yeast break down the carbohydrate molecules into ethanol to give a yield of 95%. On warming starch with malt to 60° for a specific perio6of time are converted into maltose by the enzyme diastase contained in the malt.

2(C6H10O5)n +nH2O. ——--> n(C12H22O11)

Carbohydrate 60°C / diastase. Maltose

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

C12H22O11 + H2O. ——–> 2C6H12O6

 Maltose. 15°C / maltase. Glucose

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

C6H12O6. ———> 2CH3CH2OH + 2CO2

Glucose. 15°C / Zymase Ethanol

 H H

1. CH3CH2CH2CH2MgCl + CH3CH(CH3)C=O CH3CH(CH3)C - OMgCl

 CH2CH2CH2CH3

 H

CH3CH(CH3)C - OH + Mg(OH)Cl

CH3 H LiAlH4 (C2H5)2O CH2CH2CH2CH3

1. CH3 CH C=O CH3CH(CH3)CH2OH

H2

1. CH3CH2CH2OH + H2SO4 CH3CH2CH2OH2 OSO3H

 -H2O

 +H2O -H2SO4

CH3CHCH3 CH3CH=CH2 CH3CHCH2OSO3H

 OH H