

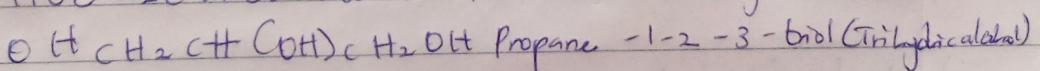
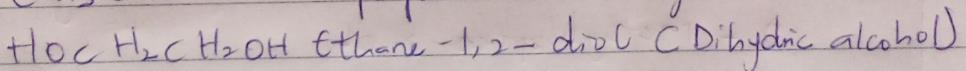
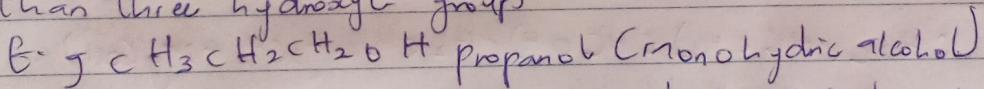
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MEDICAL LABORATORY SCIENCE  
19/mHS06/001  
CHM (O).

### Assignment.

#### 1. CLASSIFICATION OF ALCOHOLS

(A) BASED ON THE NUMBER OF HYDROXYL ATOMS ATTACHED TO THE CARBON ATOM CONTAINING THE HYDROXYL GROUP; If the number of hydrogen atoms attached to the carbon atom bearing the hydroxyl group are three or two, it is called a primary alcohol ( $1^\circ$ ), if it is one ~~hydrogen atom~~ it is called secondary alcohol ( $2^\circ$ ), if no hydrogen atom is attached to the carbon atom bearing the hydroxyl group, it is called a tertiary alcohol ( $3^\circ$ ), e.g  
 $\text{CH}_3\text{OH}$  methanol ( $1^\circ$ ),  $\text{CH}_3\text{CH}(\text{OH})\text{CH}_3$  Propan-2-ol ( $2^\circ$ )  
 $(\text{CH}_3)_3\text{C-OH}$  2-Methylpropan-2-ol ( $3^\circ$ )

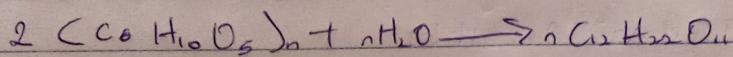
(B) BASED ON THE NUMBER OF HYDROXYL GROUP THEY POSSESS -  
Monohydric alcohols have one hydroxyl group present in the alcohol structure. Dihydric alcohols are also called Glycols and have two hydroxyl groups present in the alcohol structure while trihydric alcohols or triols have three hydroxyl groups present in the structure of the alcohol. Polyhydric alcohols or polyols have more than three hydroxyl groups.



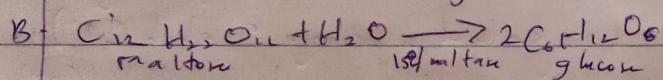
(C) Solubility: Lower alcohols with up to three carbon atoms in the molecules are soluble in water because the lower alcohol can form hydrogen bond with water molecule. The water solubility of alcohols decrease with increasing relative molecular mass. All monohydric alcohols are suitable in organic solvent. The solubility of simple alcohols and polyhydric alcohols is largely due to their ability to form hydrogen bonds with water molecules.

### 3. INDUSTRIAL PRODUCTION OF ALCOHOLS.

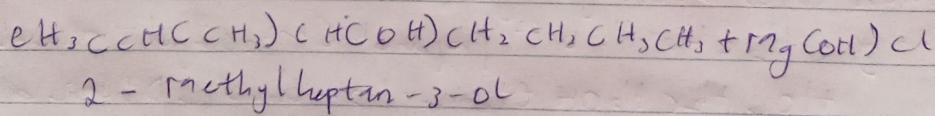
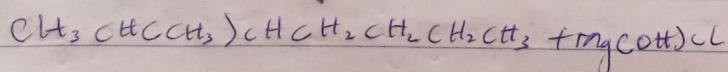
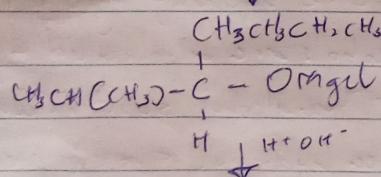
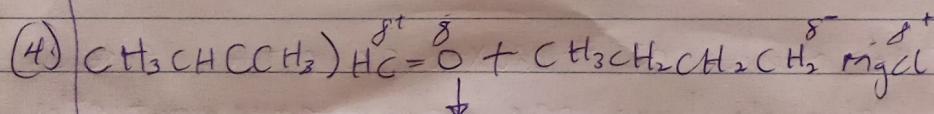
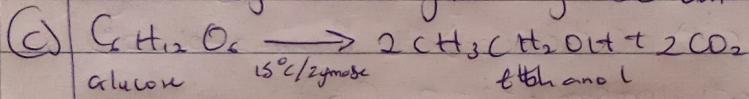
(A) Starch containing molecules including molasses, potatoes, cereal, etc. on warming with malt at  $60^{\circ}\text{C}$  for a specific period of time are converted into maltose by the enzyme diastase contained in the malt.



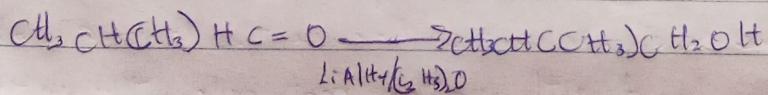
The maltose is broken down into glucose on addition of yeast, which contains the enzyme maltase and at temperature of  $15^{\circ}\text{C}$



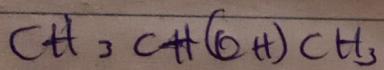
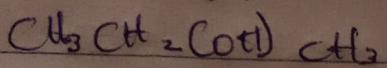
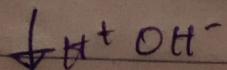
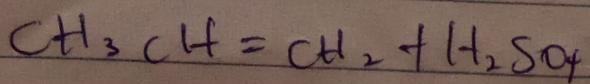
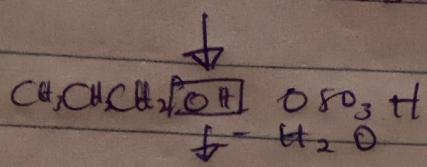
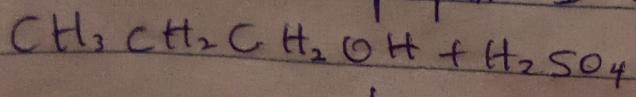
The glucose at constant temperature of  $15^{\circ}\text{C}$  is then converted into alcohol by the enzyme zymase contained also in yeast.



(7) Reduction of 2-methylpropanoic acid



g. Conversion of propan - 1 - ol to propan - 2 - ol.



propan - 2 - ol

(Markonikov's product)