

% Sugar in Soda

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Soft Drinks

Average American drinks 53 gallons a year
 US annual volume ~ 9.4 billion cases of soft drinks
 US annual sales ~ \$ 73.9 billion (27% world market)
 Coca Cola claims world-wide consumption: 16,000 drinks / sec
 Coca Cola world's second most recognized trademark

Carbonation from American beverages annually add 800,000 tons of CO₂ to atmosphere

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Sugar is Sweet

Beverage	Sugar (grams)	Volume (fluid ounces)
Water	0	5.0
Fluoride mineral water	0	5.0
Fruit Tea	18.2g	(250ml)
Flavor Water	26.8g	(250ml)
Top Sip	27g	(300ml)
Glacéau Vitamin Water	28.2g	(250ml)
Play energy drink	30g	(300ml)
Bonappetit water	31.7g	(230ml)
Applesart	35g	(330ml)
Sprite	36.3g	(330ml)
Coca-Cola	36.4g	(330ml)
Spartan	37g	(330ml)
Spartan Orange Soda	38.8g	(330ml)
Spartan Berry Soda	39.5g	(330ml)
Peverade (Lemon)	40.8g	(330ml)
Lemon Twist	41g	(330ml)
Fanta	42.3g	(330ml)
Fanta Orange	44.1g	(330ml)
Schweppes Dry Lemon	44.1g	(330ml)
Fanta Grape	44.1g	(330ml)

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Density Depends On Concentration



Aquarium Salinity



Radiator Protection



Sugar in Maple Syrup

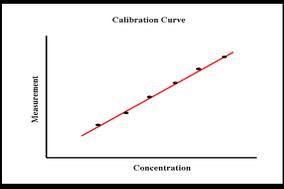


Alcohol in Moonshine

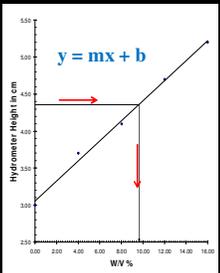
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Calibration Curves

Plot Physical Property vs. Concentration



Measurement vs. Concentration



$y = mx + b$

Plot is basis for analysis of unknowns
Measure physical property
Use substance to be analyzed
Find corresponding concentration

A Standard Curve is Common Technique of Chemical Analysis

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Quality Control

Important Commercial Process

Too little sugar → beverage bitter
 Too much sugar → expensive syrup

Consequences of Analytical Error:

Too low – manufacturing adds sugar to product
 Too high – Manufacturing removes sugar from process

Good quality control keeps everyone happy!




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I Like Sugar!

Keep this customer happy
Do a good analysis!

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% Sugar in Soda Lab

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Eye Dropper As Hydrometer Lab

Handout describes procedures for:
 Preparing solutions for analysis
 Known concentrations
 Measuring density (for each solution)

Measure this height

Hydrometer

Beaker (To catch overflow)

50 mL Graduated Cylinder (Completely filled)

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Remember Archimedes

Fresh Water

Salt Water

An object partially or wholly immersed in a fluid, is buoyed up by a force equal to the weight of the fluid displaced by the object

↑

Buoyancy

↓

Weight

Objects Float Higher In More Dense Solutions

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Data

The mass / volume of the prepared solutions
The height of the hydrometer
Given to you (called doing a "dry lab")

Calculations

% Sugar for each solution:

$\frac{\text{Mass Sugar (grams)}}{\text{Volume of solution (mL)}} \times 100$

Unit = % (m:v)

Solute: determined by weight (mass)
Solvent: determined by volume

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Results

Summary of calculations
Plot Hydrometer Height vs. Concentrations

Use Graph Paper
Use Full Page
Need Title
Use Ruler
Draw Best Line

Conclusion

Give % Sugar value of unknown

Questions

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Let's Boldly Go Explore Today's Lab



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