Experiment #4, Melting Point Experiment

Carry out the procedure described in the Lab Guide and in addition have each person in your group do one additional melting point of one of the following: brown sugar, pure sugar, and gelatin. Make sure your group has at least one melting point determination for all three of these compounds.

Also in Procedure 5, instead of using a 0.01% solution of methylene blue each of you will decolorize a solution of colored sugar. On the common shelf you will find containers of red and green colored sugar. Place enough colored sugar in 1 mL of water to produce a colored solution. Follow the instruction for decolorization using this solution.

In your final report, give the structure of table sugar (sucrose) and a segment of gelatin and discuss the mp behavior of each.

You will be using the Pre and Post lab sheets posted on the web. Remember to check your syllabus to see which three questions to answer from the Prelab Exercise and the Postlab Question lists.