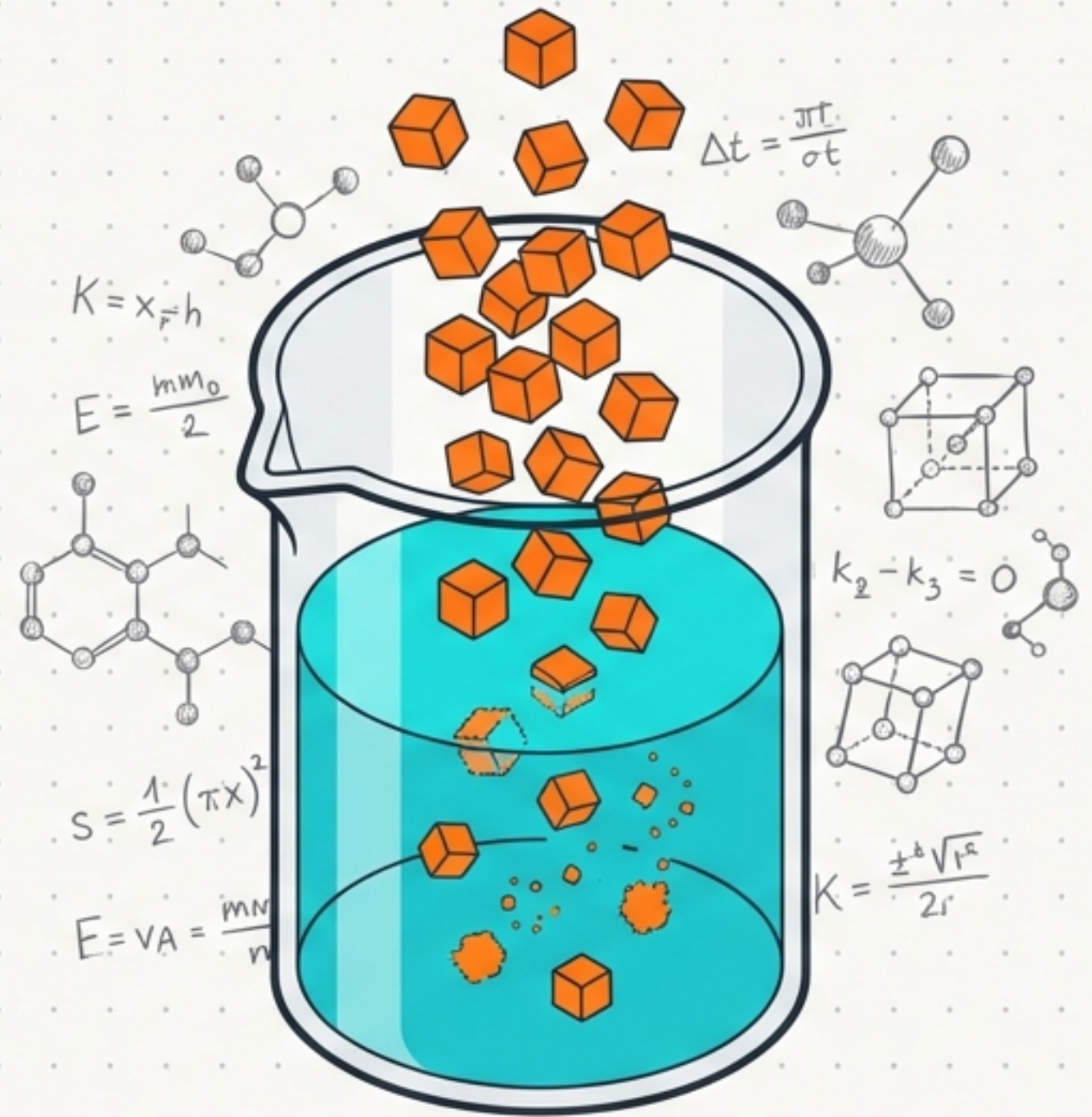


Chapter 2

Properties of Materials

A Masterclass on Solutions, Solubility, and Separation



We start here: What happens when solids disappear?



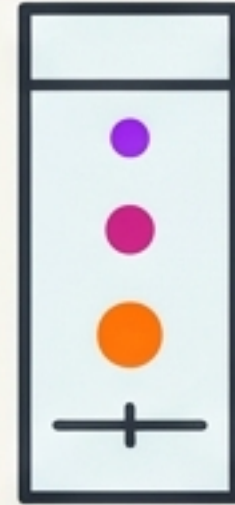
2.1 Dissolving:
Mixing solids
and liquids.



2.2 Solubility:
Concentration
and limits.



2.3 Investigation:
Plotting the data.



2.4 Separation:
Dividing the
invisible.



Solute

(The solid being dissolved)



Solvent

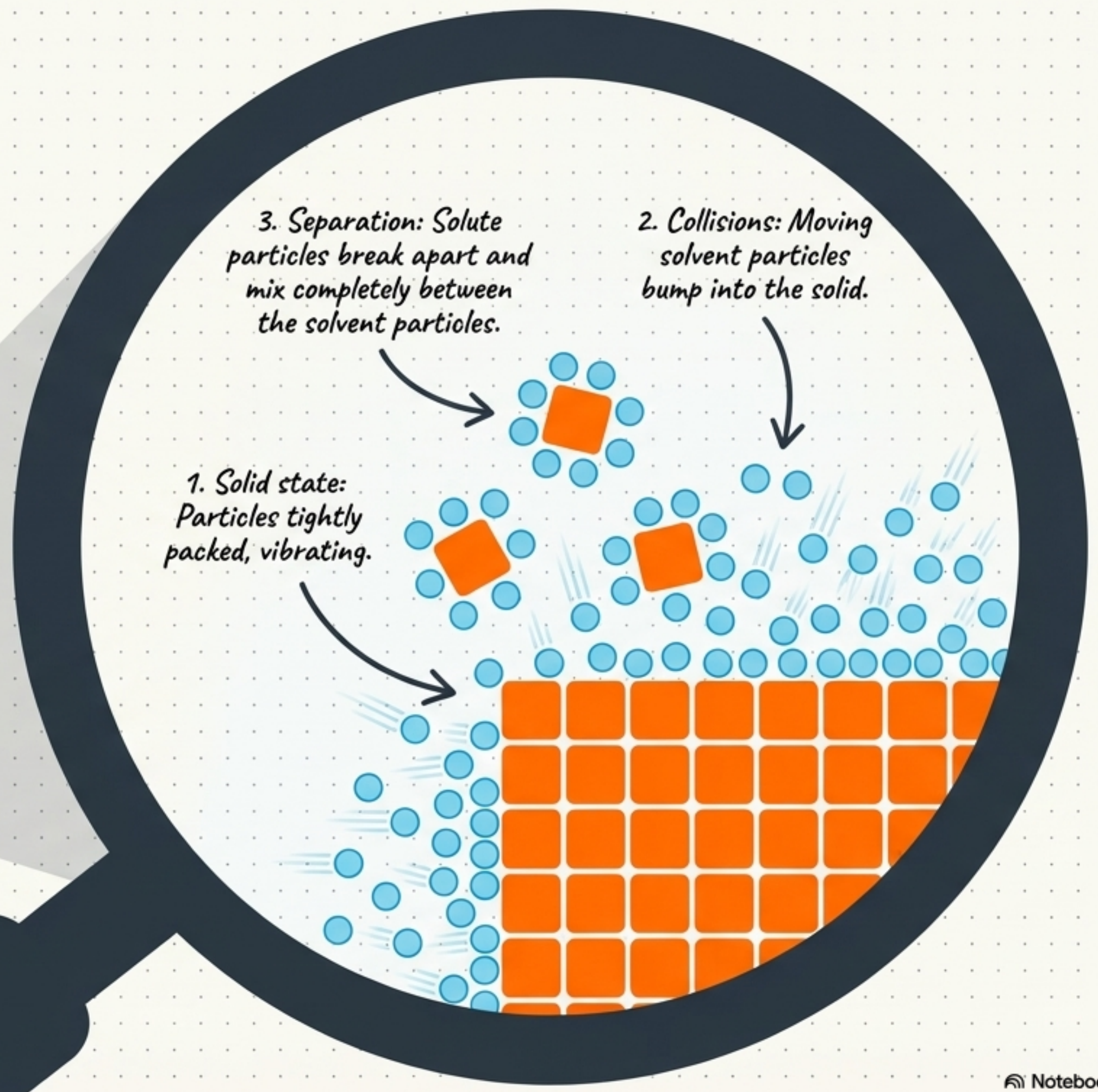
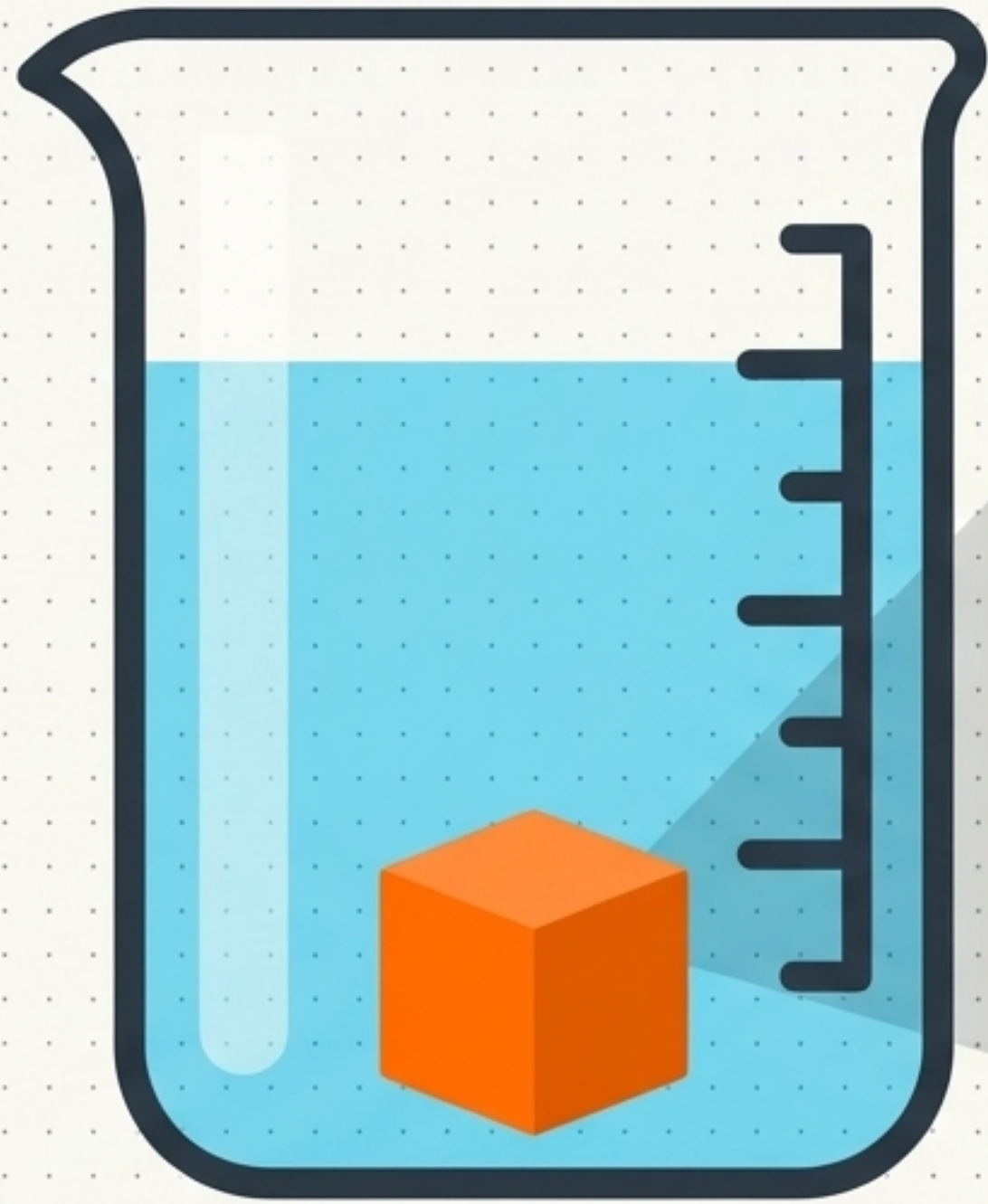
(The liquid doing the dissolving)



Solution

(The uniform mixture formed)

Think like a scientist:
Rule: Dissolving requires BOTH a solute and a solvent mixing completely.





Transparent (True Solution)

- Light passes through.
- It may have color (like this blue copper sulfate), but it is clear.
- Particles are fully dissolved.





Opaque (Not a Solution)

- Blocks light.
- Looks cloudy.
- Particles are suspended, not completely dissolved.

Conclusion: If it is opaque, it is NOT a solution.

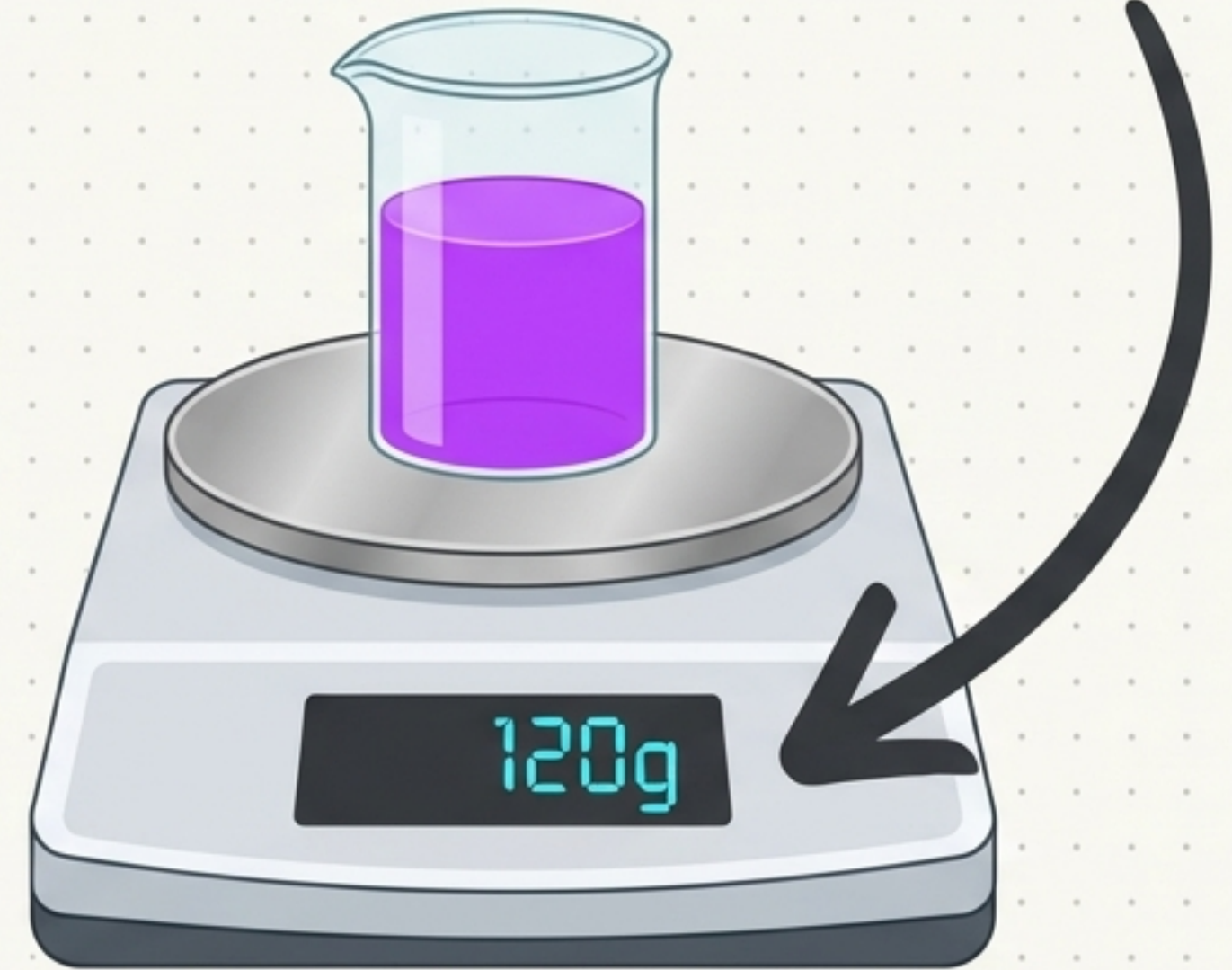
The Misconception Matrix: Melting vs. Dissolving

Melting	Dissolving
	
<p>Mechanism: Requires heat.</p> <p>Substances: Only 1 substance changing state (Solid -> Liquid).</p>	<p>Mechanism: Requires mixing.</p> <p>Substances: Requires 2 substances (Solute + Solvent).</p>

This is the crucial difference!

The Rule of Conservation of Mass

The solid “disappeared”, but no mass is lost! The particles are just hiding between the water molecules.

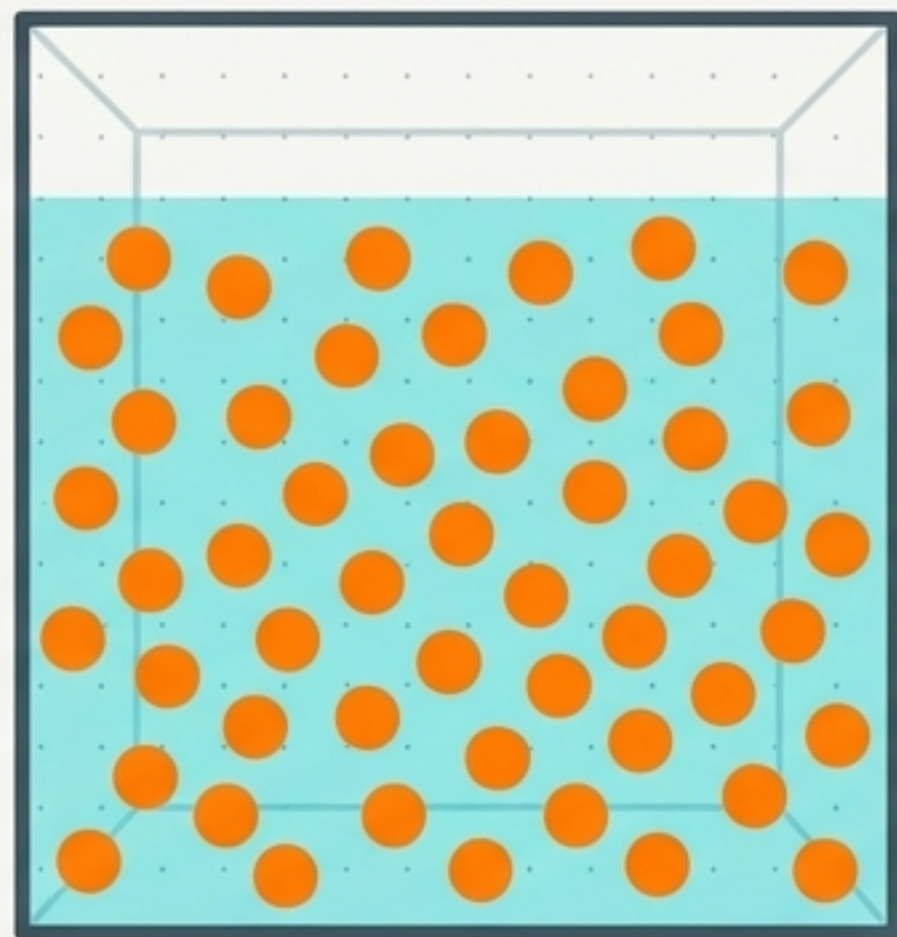


Before

100g (solvent) + 20g (solute)

After

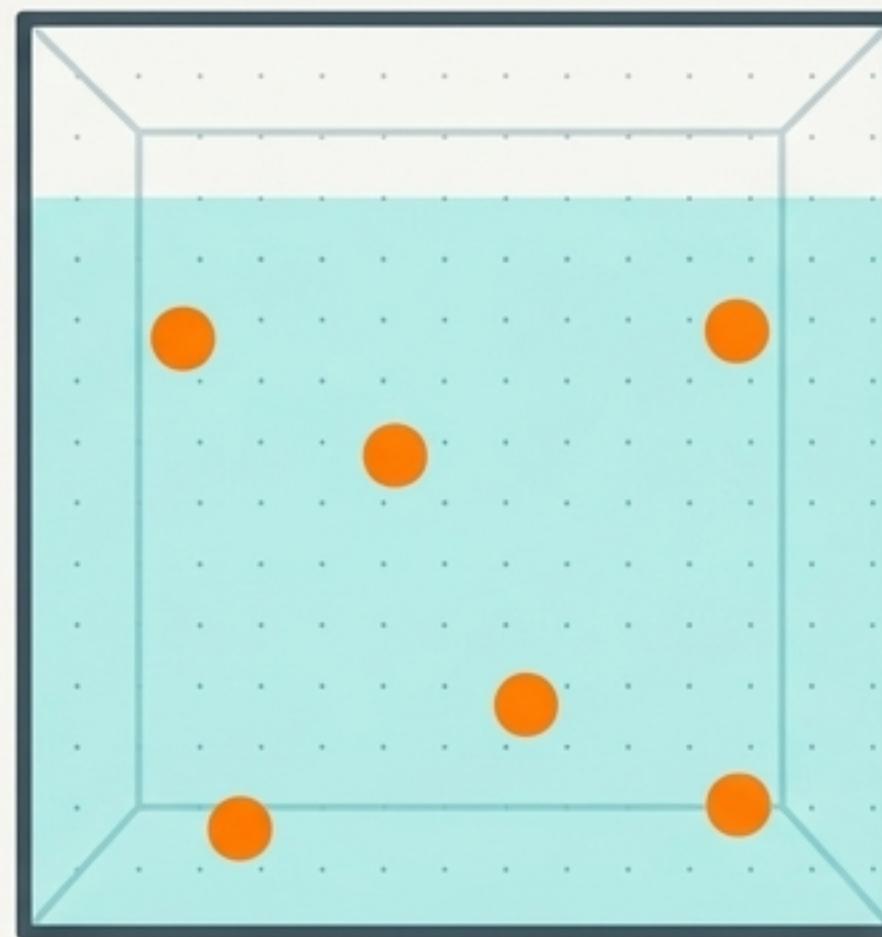
The Concept of Concentration



High Concentration

(Many solute particles in a given volume)

← *Less solute particles per unit volume here!*



Low Concentration / Dilute

(Few solute particles)

Adding solvent reduces concentration →

Math in the Lab:

How do you make a solution exactly half as concentrated?

Keep the solute mass the same, but exactly **DOUBLE** the volume of the solvent (water)!

Doubling volume = Halving concentration

Temperature & Solubility

100g water
@ 20°C



Can **dissolve 204g of sugar**.
Beyond this, it becomes a saturated
solution (no more will dissolve).

COLD

HOT

100g water
@ 80°C



Can dissolve **362g of sugar**.

Higher temperatures
give particles more
energy to vibrate,
move, and break apart
solute particles faster.

Lab Control Panel

Independent Variable



(We turn/change this)

Dependent Variable



(We measure this result)

Control Variables



(We lock these so they stay exactly the same)

Example: Investigating Temperature vs Solubility

Independent

Temperature of the water
(e.g., 20°C, 30°C, 40°C)

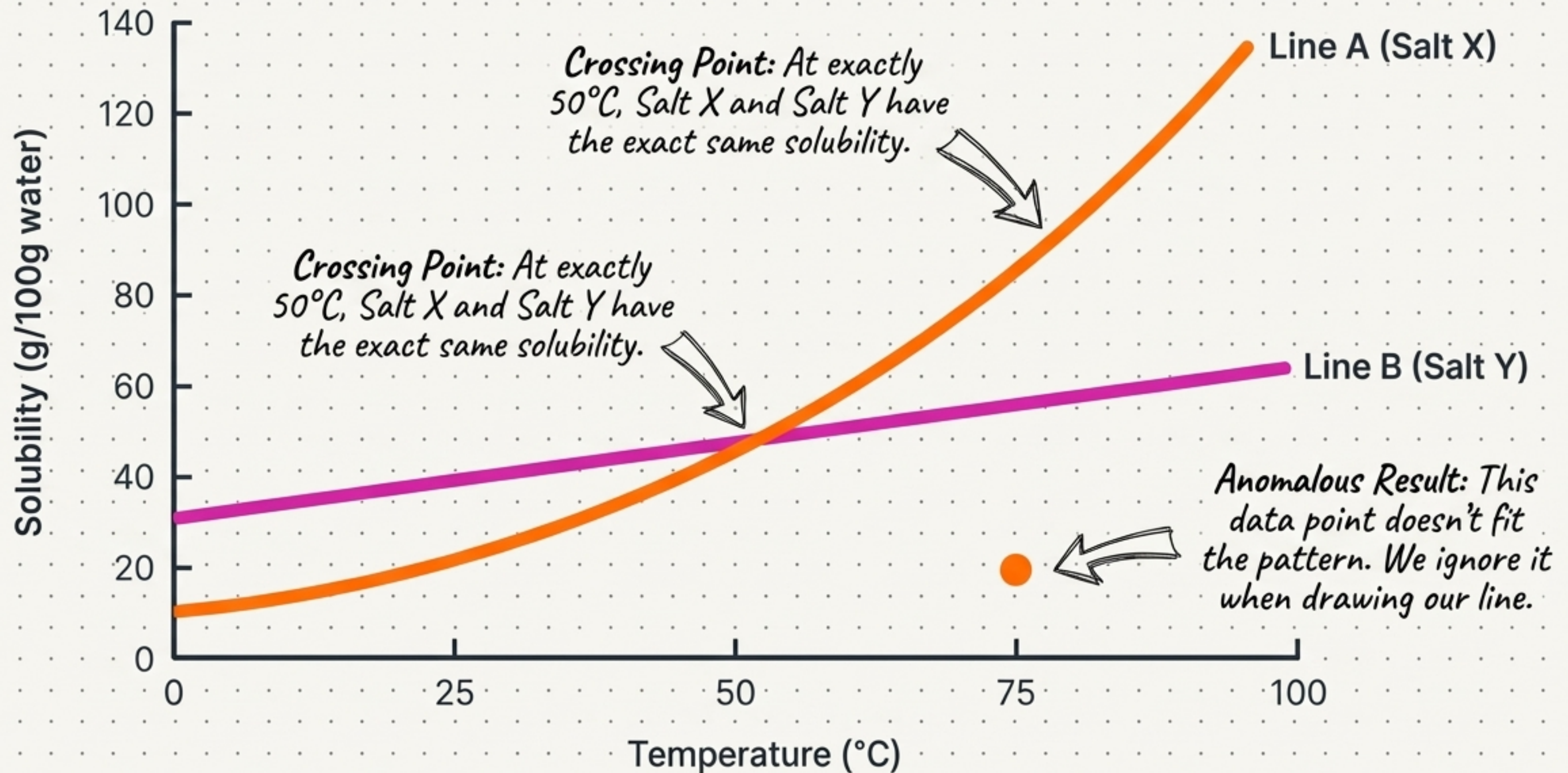
Dependent

Mass of salt that dissolves
(measured in grams)

Control

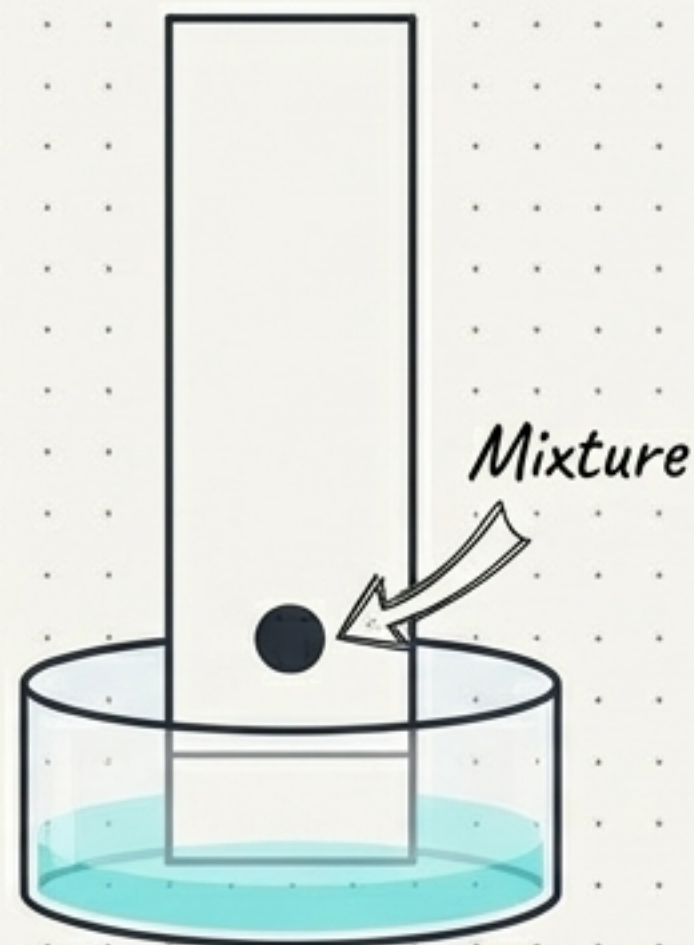
Volume of water, type of
salt, stirring speed

Interpreting Solubility Curves



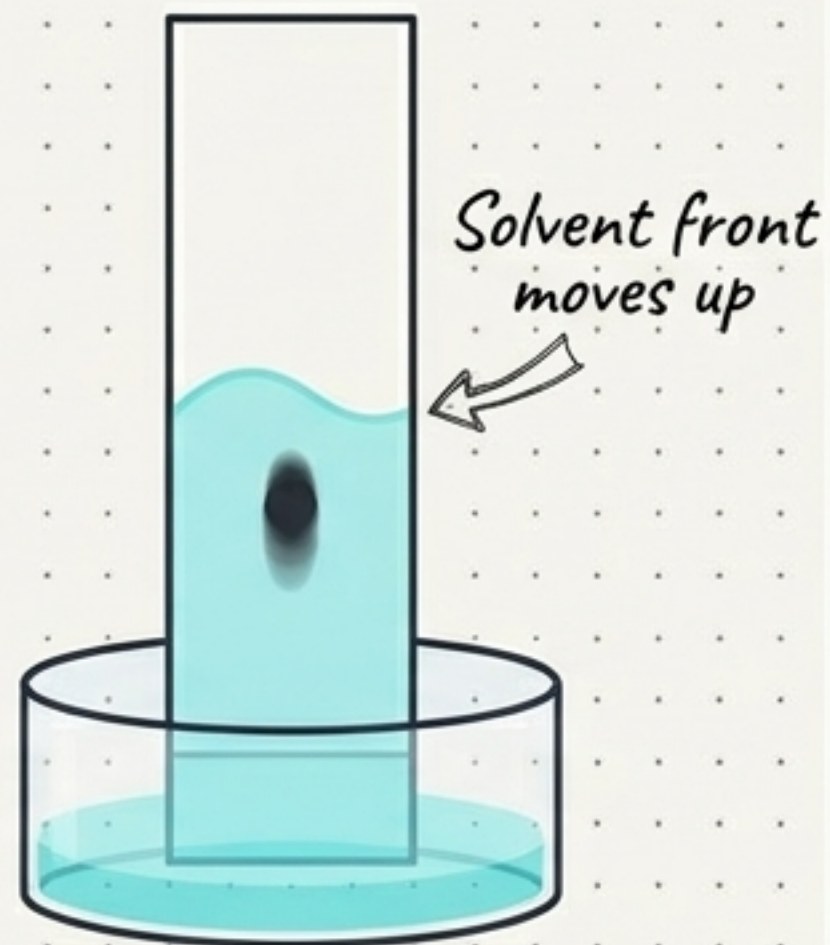
Separating the Invisible

Step 1: Spotting



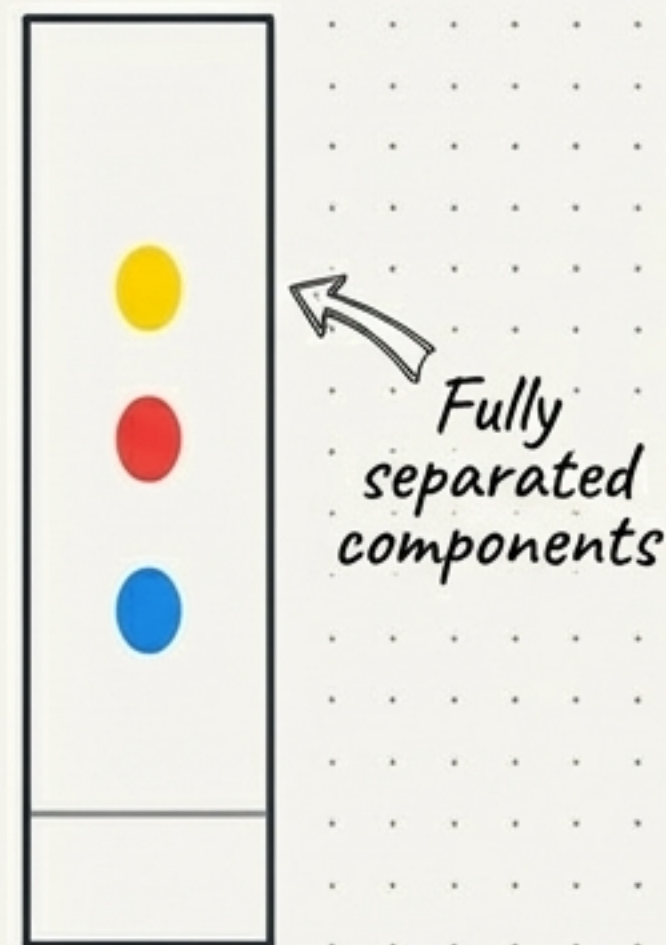
A spot of mixture (e.g., black ink) is placed on the paper, dipped slightly into a solvent.

Step 2: Traveling



The solvent soaks up the paper (reaching the 'solvent front'). It carries the dissolved substances with it.

Step 3: The Chromatogram



Different substances stick to the paper differently, traveling at different speeds. The mixture separates!

Connecting the Dots: Designing a Sports Drink

The Mix

We must successfully dissolve solid salts and sugars (solute) into water (solvent) to make a uniform solution.



Uniform Solution



The Taste

We must calculate the exact concentration so it isn't too weak or too strong.

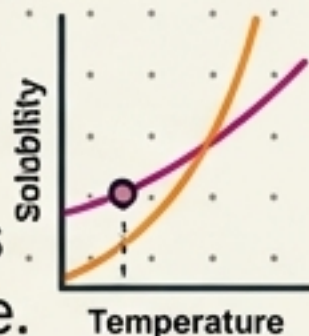


$$C = \frac{m}{V}$$

Exact Concentration

The Fridge Test

We plot a solubility graph across temperatures to ensure the sugars won't turn back into solid crystals when stored in a cold fridge.



Caveat Stable at Cold Temps

The Safety Check

Food scientists use chromatography to separate and test the food dyes, ensuring no banned chemicals are used.



Caveat Safe Ingredients

Module Mastery Checklist

- I can define solute, solvent, and solution using particle theory.
- I understand that mass is always conserved during dissolving.
- I can change solution concentration by altering solvent volume.
- I can correctly identify Independent, Dependent, and Control variables in an experiment.
- I can read a solubility graph and spot anomalous results.
- I know how chromatography separates mixtures into a chromatogram.

