

SECTION 1

THE BASICS

1

Unit 1 Laboratory Safety

3

- 1.1 General Safety Guidelines, 3
- 1.2 Chemical Toxicity, 6
- 1.3 Dealing with Chemicals and Waste Disposal, 7
- 1.4 Online Safety Resources, 15

Unit 2 Basic Concepts

19

- 2.1 Polarity and H-Bonds, 19
- 2.2 Physical Data, 23
- 2.3 Solvents, 24
- 2.4 Balancing Chemical Equations, 26
- 2.5 Concentration Units, 28
- 2.6 Moles and Millimoles, 29
- 2.7 Mineral Acids, 31
- 2.8 Calculation of Yields, 32
- 2.9 Scaling Up, Scaling Down, 34
- 2.10 Keeping Lab Books and Writing Lab Reports, 34
- 2.11 Chemical Literature, 35

Unit 3 Basic Operations

45

- 3.1 Handling Liquids, 45
- 3.2 Heating, 46
- 3.3 Filtration, 47
- 3.4 Refluxing, 51
- 3.5 Evaporation, 53
- 3.6 Centrifugation, 55
- 3.7 Caring for Glassware, 55
- 3.8 Measuring Pressure, 57

SECTION 2

THE EXPERIMENTS

59

Unit 4 Recrystallization and Melting Point

61

- 4.1 Overview, 61
- 4.2 Recrystallization, 62
- 4.3 Decolorizing Charcoal, 69
- 4.4 Recrystallization from Mixed Solvents, 70
- 4.5 Microscale Recrystallization, 70
- 4.6 Melting Point, 71
- 4.7 Sublimation, 75

Experiment 4 Recrystallization of Acetanilide and Urea

79

- E4.1 Recrystallization of Acetanilide, 80
- E4.2 Microscale Recrystallization of Urea, 82
- E4.3 Determination of Melting Points, 82

Unit 5 Extraction

86

- 5.1 Introduction, 86
- 5.2 Solvent-Solvent Partitioning, 86
- 5.3 Macroscale Liquid-Liquid Extraction, 92
- 5.4 Microscale Liquid-Liquid Extraction, 93
- 5.5 Drying the Organic Layer, 94
- 5.6 Solid-Liquid Extraction, 95
- 5.7 Countercurrent Distribution, 97

Experiment 5 Isolation of Caffeine from Tea

103

- E5.1 Tea, Coffee, and Caffeine, 103
- E5.2 Caffeine from Tea: Overview of the Experiment, 105
- E5.3 Isolation of Caffeine, 109
- E5.4 Purification of Caffeine by Sublimation, 110
- E5.5 Purification of Caffeine by Recrystallization (Alternative Procedure), 111

Unit 6 Distillation — Separation and Purification of Organic Liquids

113

- 6.1 Boiling Point, 113
- 6.2 Boiling Point and Molecular Structure, 114
- 6.3 Simple Distillation, 115
- 6.4 Fractional Distillation, 120
- 6.5 Ideal and Nonideal Solutions, 123
- 6.6 Azeotropic Mixtures, 124
- 6.7 Fractionating Columns, 125
- 6.8 Microscale Distillation, 126
- 6.9 Boiling Point Determination, 128
- 6.10 Vacuum Distillation, 129
- 6.11 Steam Distillation, 130

Experiment 6A Distillation of Alcohols

136

- E6A.1 Distillation of Methanol from a Mixture with Ferric Chloride, 136
- E6A.2 Separation of Methanol-Water by Simple Distillation, 137
- E6A.3 Separation of Methanol-Water by Fractional Distillation, 138
- E6A.4 Analysis of the Distillation Fractions by Density, 139

Experiment 6B Isolation of Anise Oil

142

E6B.1 Overview, 142

E6B.2 Isolation of Anise Oil, 142

Unit 7 Gas Chromatography

144

7.1 Introduction, 144

7.2 The Chromatographic Methods, 144

7.3 Partition Chromatography, 146

7.4 Gas Chromatography, 149

7.5 The Gas Chromatograph, 151

7.6 Measuring the Retention Time, 155

7.7 Integration, 156

7.8 Quantitative Analysis, 157

7.9 Quantitative Analysis: A Closer Look (Advanced Level), 158

7.10 Qualitative Analysis, 161

7.11 Running GC: Step by Step, 162

7.12 Gas Chromatography Do's and Don'ts, 163

Experiment 7A Gas Chromatography of Alcohols

167

E7A.1 Analysis of Alcohols, 167

E7A.2 Separation of Methanol and Water, 168

Experiment 7B Analysis of Anise Oil

170

E7B Analysis of Anise Oil, 170

Unit 8 Thin-Layer Chromatography

172

8.1 Overview, 172

8.2 The Adsorption Process, 173

8.3 Selection of TLC Conditions, 175

8.4 Running TLC Plates, 178

8.5 Adsorption Isotherms (Advanced Level), 182

8.6 Applications of TLC, 184

8.7 Other Stationary Phases, 186

8.8 TLC Do's and Don'ts, 186

Experiment 8 TLC Analysis of Vegetable Extracts

190

E8.1 Plant Pigments, 190

E8.2 Isolation and Analysis of Plant Pigments, 192

Unit 9 Column Chromatography

197

9.1 Overview, 197

9.2 Practical Aspects, 197

9.3 Applications, 202

9.4 Column Chromatography Do's and Don'ts, 203

Experiment 9 Isolation of C₆₀ from Fullerene Soot

206

E9.1 Fullerenes, 206

E9.2 Isolation of Fullerenes, 207

E9.3 A Chemical Test for Fullerenes, 208

E9.4 Overview of the Experiment, 209

E9.5 Isolation of C₆₀ from Fullerene Soot, 209

Unit 10 High-Performance Liquid Chromatography

214

10.1 Overview, 214

10.2 HPLC Systems, 214

- 10.3 HPLC Versus GC, 215
- 10.4 Solvents, 216
- 10.5 Pumps, 217
- 10.6 Injection Port, 217
- 10.7 Columns, 218
- 10.8 Detectors, 219
- 10.9 Why is HPLC High Performance?, 220
- 10.10 Reversed-Phase Chromatography, 221
- 10.11 Other Chemically Bonded Stationary Phases, 222
- 10.12 Size-Exclusion Chromatography, 223
- 10.13 Quantitative Determinations: Standard Curve Method, 224
- 10.14 HPLC Do's and Don'ts, 224

Experiment 10 Vitamin Analysis — A Quantitative Study **227**

- E10.1 Water-Soluble and Fat-Soluble Vitamins, 227
- E10.2 Vitamin Stability, 229
- E10.3 International Units, 230
- E10.4 Characterization of Vitamin A, 230
- E10.5 Overview of the Experiment, 231

Unit 11 Refractometry and Polarimetry **238**

- 11.1 Refractive Index, 238
- 11.2 The Refractometer, 239
- 11.3 Measuring the Refractive Index, 240
- 11.4 Polarimetry, 242
- 11.5 The Polarimeter, 245
- 11.6 Measuring the Optical Rotation, 246
- 11.7 Optical Rotation of Mixtures, 247

Experiment 11A Analysis of Essential Oils **250**

- E11A.1 Terpenoids, 250
- E11A.2 Essential Oils, 252
- E11A.3 Specific Rotation, 253
- E11A.4 Refractive Index, 253
- E11A.5 Composition of Essential Oils, 253

Experiment 11B Separation of Carvone and Limonene **255**

- E11B.1 Carvone and Limonene, 255
- E11B.2 Analysis of the Crude Oils, 256
- E11B.3 Separation of Carvone and Limonene, 257

Unit 12 Alcohols and Alkenes **261**

- 12.1 Alkenes from Alcohols, 261
- 12.2 Dehydration Mechanisms, 262
- 12.3 Characterization of Alkenes, 264

Experiment 12 The Dehydration of Methylcyclohexanols **268**

- E12.1 Overview, 268
- E12.2 Dehydration of Methylcyclohexanols, 269
- E12.3 Analysis of the Product Mixture, 270

Unit 13 Alkyl Halides **273**

- 13.1 Preparation, 273
- 13.2 Reactions, 274

13.3 Alkyl Halides from Alcohols, 274

13.4 Characterization Tests, 276

***Experiment 13 Synthesis of *n*-Butyl Bromide and
2-Chloro-2-Methylbutane*** **280**

E13.1 Synthesis of *n*-Butyl Bromide, 280

E13.2 Synthesis of 2-Chloro-2-Methylbutane, 284

E13.3 Characterization Tests, 285

Unit 14 Acid-Base Extraction **292**

14.1 Introduction, 292

14.2 Acids and Bases, 292

14.3 Structural Effects on Acid-Base Properties, 294

14.4 Acid-Base Extraction, 298

14.5 Overview, 303

Experiment 14A Isolation of Eugenol from Cloves **307**

E14A.1 Ancient Medicine, 307

E14A.2 Eugenol from Cloves: Overview of the Experiment, 307

E14A.3 Isolation of Eugenol, 308

E14A.4 GC and IR Analyses, 310

***Experiment 14B Isolation of the Active Ingredients in an
Analgesic Tablet*** **315**

E14B.1 Overview, 315

E14B.2 Separation of the Active Ingredients in Excedrin, 317

E14B.3 Analysis, 317

Unit 15 Phenols and Ethers **323**

15.1 Phenols and Ethers, 323

15.2 Williamson Ether Synthesis, 323

15.3 Characterization of Phenols: Ferric Chloride Test, 324

15.4 IR and NMR of Phenols and Ethers, 325

***Experiment 15 Medicinal Chemistry: From Tylenol to a
Banned Chemical*** **327**

E15.1 Analgesics, 327

E15.2 The Experiment: Overview, 329

E15.3 Conversion of Acetaminophen into Phenacetin, 330

E15.4 Ferric Chloride Test, 332

E15.5 Analysis of Analgesics by TLC, 332

Unit 16 Electrophilic Aromatic Substitution **336**

16.1 Mechanism of Electrophilic Aromatic Substitution, 336

16.2 Nitration and Halogenation, 337

16.3 Effects of Substituents, 338

Experiment 16A Iodination of Tyrosine **342**

E16A.1 Synthesis of 3,5-Diiodotyrosine, 342

Experiment 16B Two Substitution Puzzles **350**

E16B.1 Overview, 350

E16B.2 NMR Analysis, 351

E16B.3 Nitration of Phenacetin, 352

E16B.4 Bromination of Phenacetin, 353

Unit 17 Nucleophilic Aromatic Substitution	355
17.1 Nucleophilic Aromatic Substitution, 355	
17.2 Dinitroanilines, 356	
<i>Experiment 17 Dinitrocompounds–Herbicides</i>	360
E17.1 Synthesis of Trifluralin, 360	
E17.2 Synthesis of <i>N</i> -(<i>n</i> -Butyl)-2,4-Dinitroaniline, 361	
E17.3 Herbicide Effects of Trifluralin and <i>N</i> -(<i>n</i> -Butyl)-2,4-Dinitroaniline, 362	
Unit 18 Chemical Kinetics	368
18.1 Mechanistic Studies, 368	
18.2 Chemical Kinetics, 368	
18.3 Experimental Aspects, 370	
18.4 Integrated Rate Equations, 370	
18.5 Reaction Half-Life, 372	
18.6 Transition States, 372	
18.7 Dependence of the Rate Constant with Temperature: Arrhenius Equation, 375	
18.8 Following the Kinetics, 375	
18.9 Best Fit, 377	
<i>Experiment 18 Nucleophilic Aromatic Substitution Kinetics</i>	381
E18.1 The Problem, 381	
E18.2 To Follow the Kinetics, 383	
E18.3 Overview of the Experiment, 383	
E18.4 Synthesis of 2,4-Dinitroanisole, 384	
E18.5 Visible Spectrum of <i>N</i> -(<i>n</i> -Butyl)-2,4-Dinitroaniline, 384	
E18.6 Beer's Law of <i>N</i> -(<i>n</i> -Butyl)-2,4-Dinitroaniline, 385	
E18.7 Kinetics of the Reaction of 2,4-Dinitroanisole with <i>n</i> -Butylamine in Methanol, 385	
Unit 19 Diels–Alder Reaction	391
19.1 Diels–Alder Reaction, 391	
19.2 Endo versus Exo, 392	
19.3 Solvent Effects, 393	
19.4 Experimental Considerations: Following the Reaction, 395	
<i>Experiment 19A Diels–Alder Reactions in Toluene</i>	398
E19A.1 Reaction of 9-Anthraldehyde with Maleic Anhydride, 398	
E19A.2 Reaction of Phencyclone with Norbornadiene, 400	
<i>Experiment 19B Diels–Alder Reaction in Water</i>	408
E19B.1 Reaction of 9-Anthracenemethanol with <i>N</i> -Ethylmaleimide, 408	
E19B.2 Kinetics of the Reaction of 9-Anthracenemethanol with NEM, 409	
Unit 20 Aldehydes and Ketones	415
20.1 Introduction, 415	
20.2 Preparation, 416	
20.3 Reactions of Aldehydes and Ketones, 416	
20.4 IR and NMR of Aldehydes and Ketones, 423	

Experiment 20A Identification of Aldehydes and Ketones 427

E20A.1 Characterization Tests, 428

E20A.2 Preparation of Derivatives, 430

E20A.3 The Unknown, 430

Experiment 20B Synthesis of trans-Cinnamic Acid 433

E20B Synthesis of *trans*-Cinnamic Acid: Perkin Condensation, 433

Unit 21 Oxidation-Reduction 438

21.1 Overview, 438

21.2 Selectivity, 439

21.3 Oxidations, 440

21.4 Phase Transfer Catalysis, 444

21.5 Reductions, 445

Experiment 21 Oxidation-Reduction 451

E21.1 Reduction of Benzophenone, 451

E21.2 Oxidation of Benzhydrol, 452

E21.3 Reduction of *trans*-Cinnamaldehyde, 453

E21.4 Oxidation of *trans*-Cinnamyl Alcohol, 454

E21.5 Reduction of Camphor, 455

E21.6 Oxidation of Isoborneol, 456

E21.7 Synthesis of Terephthalic Acid, 456

E21.8 Monoreduction of *m*-Dinitrobenzene, 458

Unit 22 Esters 473

22.1 Esters in Nature and Society, 473

22.2 Preparation of Esters, 474

22.3 Acetylation, 476

22.4 Ester Hydrolysis, 476

22.5 Characterization of Esters, 477

22.6 IR and NMR of Esters and Carboxylic Acids, 477

Experiment 22A Preparation of Fruity Fragrances 480

E22A.1 Preparation of Methyl *trans*-Cinnamate: A Component of Strawberry Aroma, 480

E22A.2 Preparation of *n*-Propyl Acetate and Isoamyl Acetate, 482

E22A.3 Hydroxamic Acid Test, 484

Experiment 22B Transforming Bengay into Aspirin 491

E22B.1 Overview, 491

E22B.2 Separation of Methyl Salicylate, 493

E22B.3 Hydrolysis of Methyl Salicylate, 493

E22B.4 Synthesis of Aspirin, 494

E22B.5 Analysis, 494

Unit 23 Multistep Synthesis 499

23.1 Overview, 499

23.2 Multistep Synthesis, 500

23.3 Retrosynthetic Analysis, 502

23.4 Planning a Multistep Synthesis, 507

23.5 Linear versus Convergent Synthesis, 508

*Experiment 23A Synthesis of an Ant Alarm Pheromone:
2-Methyl-4-Heptanone*

511

- E23A.1 Overview, 511
- E23A.2 Synthetic Route, 511
- E23A.3 Grignard Reactions, 512
- E23A.4 Oxidation of Secondary Alcohols, 514
- E23A.5 Synthesis of 2-Methyl-4-Heptanol, 514
- E23A.6 Synthesis of 2-Methyl-4-Heptanone, 516
- E23A.7 Vacuum Distillation, 516

Experiment 23B Synthesis of Ionones: An Open-Ended Experiment

520

- E23B.1 Ionones, 520
- E23B.2 Synthetic Pathway, 520
- E23B.3 Characterization of Ionones, 522
- E23B.4 Preparation of Pseudoionones, 523
- E23B.5 Cyclization with Sulfuric Acid-Acetic Acid, 524
- E23B.6 Cyclization with Phosphoric Acid, 525

Unit 24 Molecules of Life

532

- 24.1 Proteins, 532
- 24.2 Carbohydrates, 539

Experiment 24 Chemistry of Milk

546

- E24.1 Composition of Milk, 546
- E24.2 Isolation and Characterization of Casein, 549
- E24.3 Isolation and Characterization of Lactose, 552

Unit 25 Lipids

556

- 25.1 Fats and Oils, 556
- 25.2 Characterization of Oils, 558
- 25.3 Uncommon Fatty Acids and Related Compounds, 559
- 25.4 Saponification, 560
- 25.5 Steroids, 560
- 25.6 Bile Acids, 562
- 25.7 Inclusion Compounds, 562

Experiment 25 Lipids

566

- E25.1 Analysis of Oils, 566
- E25.2 Trimyristin From Nutmeg, 567
- E25.3 Preparation of Azelaic Acid from Castor Oil, 569
- E25.4 Urea Complexes of Fatty Acids, 570
- E25.5 Solubility of Cholesterol, 570
- E25.6 Bile Acids, 571

Unit 26 Polymers

577

- 26.1 Introduction, 577
- 26.2 Chain-Reaction Polymerization, 579
- 26.3 Step-Reaction Polymerization, 581
- 26.4 Polymer Structure, 583
- 26.5 Some Typical Polymers, 584
- 26.6 Plasticizers, 588
- 26.7 Applications and Recycling, 589
- 26.8 Identification of Plastics, 590

Experiment 26 Synthesis and Analysis of Polymers**595**

- E26.1 Overview, 595
- E26.2 Emulsion Polymerization of Styrene with Persulfate, 596
- E26.3 Emulsion Polymerization of Methyl Methacrylate, 597
- E26.4 Bulk Copolymerization of Styrene and Divinylbenzene: Effect of a Plasticizer, 598
- E26.5 Bulk Polymerization of Methyl Methacrylate, 599
- E26.6 Cellulose Triacetate, 599
- E26.7 Phenolic Resins, 601
- E26.8 Preparation of Nylon 6.6: The Nylon Rope Trick, 601
- E26.9 Analysis of Polymers, 602

Unit 27 Dyes and Pigments**611**

- 27.1 Dyes, Pigments, and Colors, 611
- 27.2 Azo Dyes, 612
- 27.3 Synthesis of Azo Dyes, 613
- 27.4 Cationic Dyes, 615
- 27.5 Anthraquinone Dyes, 616
- 27.6 Indigo Dyes, 617
- 27.7 Other Dyes, 618
- 27.8 Mode of Application, 619
- 27.9 Dyeing, 620

Experiment 27 Colored Chemistry**626**

- E27.1 Direct Dyes, 627
- E27.2 Mordant Dyeing, 630
- E27.3 Ingrain Dyes, 630
- E27.4 Vat Dyes, 632
- E27.5 Dye Fastness, 633

Unit 28 Bioorganic Chemistry**635**

- 28.1 Enzymes: Biological Catalysts, 635
- 28.2 How Enzymes Work, 635
- 28.3 Using Enzymes, 637
- 28.4 Prochiral Molecules, 639
- 28.5 Reduction of Ketones, 640
- 28.6 Enantiomeric Excess, 642

Experiment 28 Asymmetric Synthesis with Baker's Yeast: An Open-Ended Experiment**645**

- E28.1 Overview, 645
- E28.2 Investigating the Course of the Reaction, 646
- E28.3 Conformational Analysis: Determining Whether the Diol is *Threo* or *Erythro* (Advanced Level), 647
- E28.4 Reduction of 1-Phenyl-1,2-Propanedione with Baker's Yeast, 649
- E28.5 Analysis, 650

Unit 29 Molecules of Heredity**653**

- 29.1 Nucleosides and Nucleotides, 653
- 29.2 Base Pairing, 656
- 29.3 Purine and Pyrimidine Bases, 657
- 29.4 Chemical Transformations, 658

- E29.1 Overview of the Experiment, 662
- E29.2 Analysis of an RNA Digest, 662
- E29.3 Deamination of Cytidine to Uridine, 664

SECTION 3**SPECTROSCOPY 667****Unit 30 Absorption Spectroscopy 669**

- 30.1 The Nature of Light, 669
- 30.2 Interaction between Electromagnetic Radiation and Matter, 670
- 30.3 Absorption Spectroscopy, 672

Unit 31 Infrared Spectroscopy 675

- 31.1 Molecular Vibrations, 675
- 31.2 Stretching and Bending Vibrations, 677
- 31.3 IR and Dipole Moment, 679
- 31.4 Regions of the IR Spectrum, 680
- 31.5 Experimental Aspects, 681
- 31.6 Interpreting IR Spectra, 685
- 31.7 Case Studies, 693
- 31.8 Concentration and Solvent Effects on IR, 695
- 31.9 Instrumentation, 697

Unit 32 Ultraviolet-Visible Spectroscopy 707

- 32.1 Electronic Transitions, 707
- 32.2 Chromophores and Auxochromes, 709
- 32.3 Structural Effects on UV-Visible Spectra: Woodward–Fieser Rules, 710
- 32.4 Applications of UV-Visible Spectroscopy, 711
- 32.5 Spectrophotometers, 714

Unit 33 Nuclear Magnetic Resonance 719

- 33.1 Nuclear Spin, 719
- 33.2 The Resonance Phenomenon: A Closer Look, 721
- 33.3 Obtaining the NMR Spectrum, 724
- 33.4 ^1H -NMR, 726
- 33.5 Electronic Shielding, 727
- 33.6 The Chemical Shift, 729
- 33.7 Effect of Pi Electrons, 730
- 33.8 Hydrogen Equivalence: A Closer Look, 732
- 33.9 Integrals, 732
- 33.10 Spin-Spin Splitting, 734
- 33.11 Typical Coupling Patterns, 739
- 33.12 The Coupling Constant, 739
- 33.13 Coupling: A Closer Look, 742
- 33.14 Chemical Shift Correlations, 750
- 33.15 Coupling of Hydrogens Attached to Heteroatoms, 756
- 33.16 ^{13}C -NMR, 758
- 33.17 ^{13}C -NMR Chemical Shifts, 760
- 33.18 Aromatic Systems, 765
- 33.19 Effect of Chirality on the NMR, 768

- 33.20 Running the Spectrum, 771
- 33.21 Two-Dimensional NMR, 772
- 33.22 Interpreting ^1H -NMR Spectra, 774

Unit 34 Mass Spectrometry **783**

- 34.1 Overview, 783
- 34.2 Instrumentation, 784
- 34.3 The Molecular Ion, 785
- 34.4 Charge Localization, 789
- 34.5 Fragmentations, 790
- 34.6 MS Case Studies, 796
- 34.7 Interpreting Mass Spectra, 798
- 34.8 High-Resolution Mass Spectra, 800

Answers to Odd-Numbered Exercises **803**

Credits **821**

Index **823**