METHODS OF ORGANIC ANALYSIS

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649648245

Methods of Organic Analysis by Henry C. Sherman

Except for use in any review, the reproduction or utilisation of this work in whole or in part in any form by any electronic, mechanical or other means, now known or hereafter invented, including xerography, photocopying and recording, or in any information storage or retrieval system, is forbidden without the permission of the publisher, Trieste Publishing Pty Ltd, PO Box 1576 Collingwood, Victoria 3066 Australia.

All rights reserved.

Edited by Trieste Publishing Pty Ltd. Cover @ 2017

This book is sold subject to the condition that it shall not, by way of trade or otherwise, be lent, re-sold, hired out, or otherwise circulated without the publisher's prior consent in any form or binding or cover other than that in which it is published and without a similar condition including this condition being imposed on the subsequent purchaser.

www.triestepublishing.com

HENRY C. SHERMAN

METHODS OF ORGANIC ANALYSIS



METHODS OF ORGANIC ANALYSIS

BY

HENRY C. SHERMAN, Ph.D.

ADJUNCT PROPESSOR OF ANALYTICAL CHEMISTRY
IN
COLUMBIA UNIVERSITY



New York

THE MACMILLAN COMPANY LONDON: MACMILLAN & CO., LTD.

1905

All rights reserved

Copyright 1905 By HENRY C. SHERMAN

> THE REAL PRINTING COMPANY LANCASTER, PA.

PREFACE.

The purpose of this work is to give a connected introductory training in organic analysis, especially as applied to plant and animal substances and their manufactured products. No attempt is made to touch upon all important branches of this subject but representative topics are treated in considerable detail with reference both to analytical methods and to the interpretation of results.

The greater part of the book is devoted to quantitative methods for food materials and related substances. Standard works of reference and the publications of the Association of Official Agricultural Chemists have been freely used. The nomenclature adopted in these publications has been followed as closely as possible. As a rule, footnotes show the original sources of statements or methods included in the text, while general or additional references are given at the end of each chapter. The references have been carefully selected and are believed to be sufficient to put the reader in touch with the most important literature.

The descriptions of methods were written primarily for the use of third-year students in the School of Chemistry, Columbia University, and therefore presuppose a knowledge of inorganic quantitative analysis, elementary organic chemistry, and general physics.

The writer takes pleasure in acknowledging his indebtedness to Professor Edmund H. Miller for helpful advice and suggestions throughout the work, and to Mr. Roland H. Williams for assistance in testing methods and in the revision of parts of the manuscript.

H. C. S.

NEW YORK, July 1, 1905.

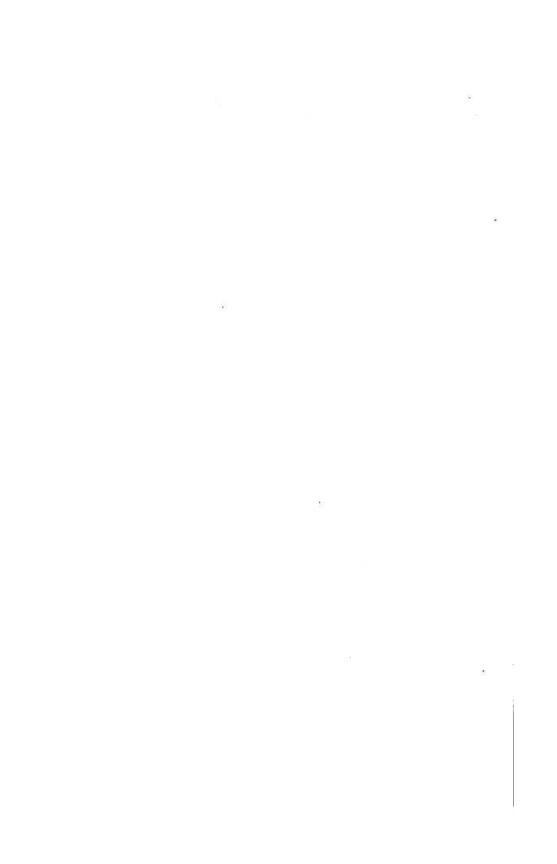


TABLE OF CONTENTS.

CHAPTER L.

CHAILER I.	
Introduction.	
Ultimate and proximate analysis	1
Preliminary treatment of samples	1
Outline of ultimate organic analysis	2
Preparation and analysis of ash	4
CHAPTER II.	
NITROGEN, SULPHUR, AND PHOSPHORUS.	
Determination of nitrogen	8
Kjeldahl method	8
Gunning-Arnold-Dyer modification	IO
Method for nitrates and nitro-compounds	13
Determination of sulphur	14
Comparative outline of methods	14
Leibig's alkali method	16
Osborne's peroxide method	18
Berthelot's oxygen method	19
Determination of phosphorus	20
Alkali methods	20
Neumann's acid method	21
CHAPTER III.	
ALCOHOLS	23
Ethyl alcohol	24
Detection and identification	25
Determination by the specific gravity method	26
Determination by the boiling point method	32
Determination by oxidation	33
Detection and determination of homologous alcohols	33
Methods of stating strength of alcohol solutions	35
Glycerol	36
Determination by oxidation	37
Determination by acetylation	39
Determination by separation and weighing	40
Examination of commercial glycerol	42
CHAPTER IV.	
ALDEHYDES	46
Formaldehyde.	48
Detection and identification	50
vii	,"

CONTENTS.

Determination by oxidation	52
Determination by condensation reactions	54
Determination by addition reactions	55
Additional references	57
CHAPTER V.	
CARBOHYDRATES — GENERAL METHODS.	
Occurrence and relations	58
Solubilities	61
Reactions with phenylhydrazine	
Preparation and properties of the osazones	64
Reduction of copper solutions	
Fehling's volumetric method	69
Defren's gravimetric method	72
Kjeldahl's gravimetric method	
Barfoed's cupric acetate method	
Reactions with acids	0.05
Molisch's a-naphthol reaction	76
Furfurol reaction of pentoses and pentosans	T 500
Levulinic acid reaction of hexoses	
Oxidation by nitric acid	
Hydrolysis by dilute acids	
Rotation of polarized light	
Measure of rotating power-Specific rotation	
Preparation of solutions for polarization	
Determination of angular rotation	
Reference books	0.00
CHAPTER VI.	
CARBOHYDRATES—SPECIAL METHODS.	
Analysis of raw sugar	86
Polariscopic examination	86
Clerget's method for sucrose	
Determination of reducing sugars	
Determination of moisture and ash	1 50
Official methods and standards of purity	
Determination of sucrose in beets and cane	
Commercial glucose.	1000
Official definitions and standards of purity	
Analysis by Wiley's method	
Analysis by other methods.	
CHAPTER VII.	
CARBOHYDRATES — SPECIAL METHODS (Continued). Determination of starch	100
Determination of Starcu	100

CONTENTS.	ix
Method of direct acid hydrolysis	100
Method of digestion with diastase or saliva	103
Comparison of results	105
Determination of starch in meat products	105
Additional references	106
Separation of carbohydrates in cereal products	107
Determination of reducing sugars, sucrose, dextrin, starch, pentosans, and cellulose.	
Determination of maltose, dextrin, and starch in malted cereal	
References to other special methods	
Substances rich in sucrose or invert sugar	100
Artificial mixtures containing lactose.	
Animal tissues and fluids other than milk	
CHAPTER VIII.	
Acids	112
Acetic acid and acetates	112
Determination of acetic acid in calcium acetate	112
Separation of acetic acid from its homologues	
Vinegar.	
Determination of constituents	
Determination of source	
Official standards	
References	
Fatty acids	1000
Acids of the stearic series	110
Acids of the oleic series	120
Acids of the linoleic series	122
Acids of the linolenic series	122
Hydroxy-acids	
Separation of fatty acids	
CHAPTER IX.	
DILS, FATS, AND WAXES — GENERAL METHODS.	
Properties of fats and fatty oils	125
Analytical methods.	
Saponification or Koettstorfer number	127
Hehner number	
Reichert-Meissl number	130
Iodine or Hübl number	130
Maumené number - Specific temperature reaction	
Acetyl number.	
Specific gravity	
Index of refraction	
Melting and solidifying points - Titer test	142