tarch.

26

r cent.

51

IAL CREAM OF

of concentrated orn starch. practi-

Rotation.

20	0.3
13	10.4
37	3.3
50	15.8
52	18.3
48	2.9
10	8.3
19	11.0
4, 7	11.3
46	0.2
52	5-4
52	5.6
50	14.8

50 3.5 STARCH IS

10.4

ethod 0 ing starch with . This solution

d.... HE ROTATION IN

of several experibed under III. 133

66 16.2 CRIBED.

cream of up of 2 g.

roup I (2) 167

ic as hitartrate and 0.058 g. The mixture contains 0.798 g. tartaric tartaric acid as calcium tartrate, or total TH, 0.856 g.

The amounts calculated from the rotations are :

Total TH., 0.865 g., TH, as bitartrate, 0.815.

(110) Test Analysis, Group II (1).-A mixture was prepared corresponding to the sodii cit. tartras effervescens of the B.P.

13.72 grams sodium bicarbonate 4.92 grams citric acid 7.30 grams tartaric acid 4.05 grams sugar 30.00

The whole was dissolved in cold water and made up to 100 cc. (sol. A). 25 cc. of this solution and 1 cc. NII<sub>3</sub> made up to 50 cc. gave 334' (a). 25 cc. of A required 4.2 cc. concentrated HCl to decolorize methyl violet,

25 cc. of A were heated with 4.2 + 2.5 cc. HCl to 70° for ten minutes, then methyl orange was added and 5+1 cc. NH<sub>4</sub>. The solution, made up to roce, wave a reading of ......................... (Temperature  $20^{\circ}$ ) 125' (b) from which the sugar z = 3.97 g.

From this the rotation of the uninverted sugar in the  $\alpha$ 

and therefore the rotation of the tartaric acid

from which the weight of tartaric acid

(111) Test Analysis, Group II (2) .- " Effervescing magnesium sulphate" (B.P.) was prepared as follows:

20,0 grams magnesium sulphate

14.4 grams sodium bicarbonate

orams tartaric acid

grams citric acid

,.2 grams sugar

The analysis was carried out exactly as described in the account of this method in the text, 3. g. sodium phosphate being used to precipitate the magnesium.

The following readings were obtained:

from which

the sugar, 
$$z = \frac{10 \times (68 - 2 \times 13) \times 1.254}{142 - \frac{1}{2}f} = 3.96$$
,

and the tartaric acid,

$$y = 4 (680 - 79 \times 3.96) 0.00519 7.62.$$

In both the above experiments, it must be admitted, the tartaric acid comes out better than should be expected from the error in the sugar.