

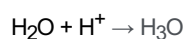
Chemistry - 10th Class Chemistry English Medium Chapter 10 Preparation

Q1. Define stomach acidity .

Ans 1: Sometimes stomach produces too much acid . It causes stomach acidity also called hyperacidity . Symptoms of this disease are feeling burning sensation throughout the gastro intestinal track . These feelings sometimes extend towards the chest , this is called heart burning

Q2. Water is amphoteric specie according to Bronsted-Lowry concept . What is its nature according to Lewis concept

Ans 1: According to Lewis concept water is Lewis base , as it has lone pair in central atom (oxygen) which can be donated to any electron deficient species e.g



Base Acid adduct

Q3. Define preservatives in food.

Ans 1: Chemicals used to prevent food spoilage are called preservatives. Food spoiling may be due to microbial action or chemical reactions. So preservatives serve as either anti microbial or antioxidants or both. 1. Manufacturers add preservatives mostly to prevent spoiling may be due to microbial foods for a period of time. 2. Natural food preservatives are salts, sugar, alcohol, vinegar, etc they efficiently control the growth of bacteria in food. they are used to preserve meat, fish, etc.

Q4. How many water of crystallization are present in ?

Ans 1: $\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$:
It has five water of crystallization

Ans 2: $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$:
It has two water of crystallization

Q5. Give preventive measures of hyperacidity

Ans 1: The best prevention from hyperacidity is :
1: Avoiding over-eating and staying away from fatty acids and spicy foods
2: Simple and regular eating, remaining in an upright position for about 45 minutes after taking a meal
3: Keeping the head elevated while sleeping

Q6. Define preservatives in food

Ans 1: Chemicals used to prevent food spoilage are called preservatives . Food spoiling may be due to microbial actions or chemical reaction . So preservatives serve as either anti-microbial or antioxidants or both
1: Manufactures add preservatives mostly to prevent spoiling during transportation and storage of foods for a period of time

Ans 2: 2: Natural food preservatives are salts, sugar, alcohol, vinegar etc. They efficiently control the growth of bacteria in food. They are used to preserve meat, fish etc

Q7. Define stomach acidity.

Ans 1: Sometimes stomach produces too much acid it cause stomach acidity also called hyperacidity. Symptoms of this disease are feeling burning sensation throughout the gastrointestinal track. These feelings sometimes extend towards the chest, that is called heart burning.

Q8. State and explain the neutralization reactions according to Lewis acid

Ans 1: According to Lewis concept neutralization reactions occur by accepting the lone pair by an acid donated Lewis base
e.g : $\text{H}_3\text{N} + \text{H}^+ \rightarrow \text{NH}_4^+$
Lewis base Lewis acid adduct

Q9. Name the gas librated when alkalies react with ammonium salt

Ans 1: When alkalies react with ammonia gas is evolved

Ans 2: Equation:
 $\text{NaOH} + \text{NH}_4\text{Cl} \rightarrow \text{NaCl} + \text{H}_2\text{O} + \text{NH}_3$

Q10. What do you mena by neutralization reaction according to Arrhenius acid -base concept.

Ans 1: According to Arrhenius concept neutralization reaction occur when an Arrhenius acid donate H^+ which is accepted by Arrhenius base.
