

Colloids

This topic focuses on a variety of colloidal systems and stresses their importance in everyday life. Colloids are a mixture, that are between true solutions and suspensions e.g milk, with butterfat dispersed within. Particles are larger than those in a solution, but smaller than those in a suspension

Name of Colloid Components Examples
Aerosol liquid dispersed in a gas mist, fog, clouds
Sol solid particles suspended in a liquid paints, toothpaste

Emulsion droplets of insoluble liquid held together by an emulsifier cream, milk
Foam bubbles of gas trapped in a liquid whipped cream, shaving foam

Gel liquid trapped in a solid jellies, custards, hair gel

Colloidal particles have an influence on visible light their particles are just the right size to cause light to be scattered at large angles. This is known as the Tyndal Effect

Emulsifiers prevents two substances in a colloid from sticking to each other e.g mayonnaise. oil + vinegar (water), oil and water do not mix egg yolk is the emulsifier emulsifiers are made up of long molecules they have a

head and tail. the head is attracted to water, and tail is attracted to the insoluble substance this prevents oil and water molecules coming into

contact, and clumping together

About the Author

Source: <http://crampuppy.com>