**Using Density to Determine the Sugar Content in Commercial Beverages (Revised)**

**Procedure**

1. **Preparing Solutions of Known Sugar Content**
	1. Obtain a small bottle, and label it A. Record its mass.
	2. Pour 50 mL of distilled water into bottle A. Record its mass. This is 0.00% sugar.
	3. Obtain a small bottle, and label it B. Record its mass.
	4. To prepare solution B, place about 2.5 g of sugar in the bottle. Record the mass of the bottle and sugar.
	5. Using a graduated cylinder, transfer 48 mL of distilled water to the bottle. Record the mass of the solution.
	6. Cap the bottle and shake thoroughly to dissolve the sugar.
	7. To prepare solution C, repeat steps 3-6, using about 5 g or sugar and 45 mL of distilled water.
	8. To prepare solution D, repeat steps 3-6, using about 7.5 g of sugar and 42 mL of distilled water.
2. **Determining the Densities of the Sugar Solutions**
3. Measure and record the mass of a clean, dry 50-mL beaker
4. Rinse a 10-mL pipet with a small amount of the water from bottle A three times as previously instructed. Drain into a 150-mL beaker, labeled “Discard Solutions”.
5. Use the rinsed 10-mL pipet to transfer 10.00 mL of the distilled water in A to the weighed 50-mL beaker. Measure and record the mass.
6. Empty the contents of the beaker down the sink. Wash the beaker, then rinse with distilled water for reuse.
7. Repeat steps 9-12 two more times.
8. Repeat steps 9-13, using solutions B, C, and D.

**III. Determining the Densities of Commercial Beverage Samples**

1. Obtain three commercial beverage samples from your laboratory instructor. Record the names of the three samples.
2. Repeat Steps 9-13 for each beverage sample.
3. Pour the contents of the “Discard Solutions” down the sink and any leftover solutions and samples down the drain with large amounts of running water. Wash the glassware and return to the appropriate location.

**Data Tables**

1. **Solutions of Known Sugar Content**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Solution** | **Mass of bottle** | **Mass of bottle and sugar** | **Mass of bottle and solution** | **Mass of solution** |
| A |  |  |  |  |
| B |  |  |  |  |
| C |  |  |  |  |
| D |  |  |  |  |

1. **Densities of Sugar Solutions**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Solution** | **Trial** | **Mass of beaker** | **Mass of beaker and 10.00 mL of solution** | **Mass of 10.00 mL of solution** | **Average mass of 10.00 mL of solution** |
| A | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |
| B | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |
| C | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |
| D | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |

1. **Densities of Commercial Beverage Samples**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Name of Beverage** | **Trial** | **Mass of beaker** | **Mass of beaker and 10.00 mL of beverage** | **Mass of 10.00 mL of beverage** | **Average mass of 10.00 mL of beverage** |
|  | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |
|  | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |
|  | 1 |  |  |  |  |
|  | 2 |  |  |  |
|  | 3 |  |  |  |