

Chromatography of sweets

Learning objectives

- 1 Recap the keywords behind chromatography.
- 2 Investigate the dyes that are in different coloured sweets by successfully following a method.
- 3 Analyse the results and write a conclusion.

Introduction

Food colourings contain different dyes. Your aim is to investigate the number of different dyes in coloured sweets using chromatography.

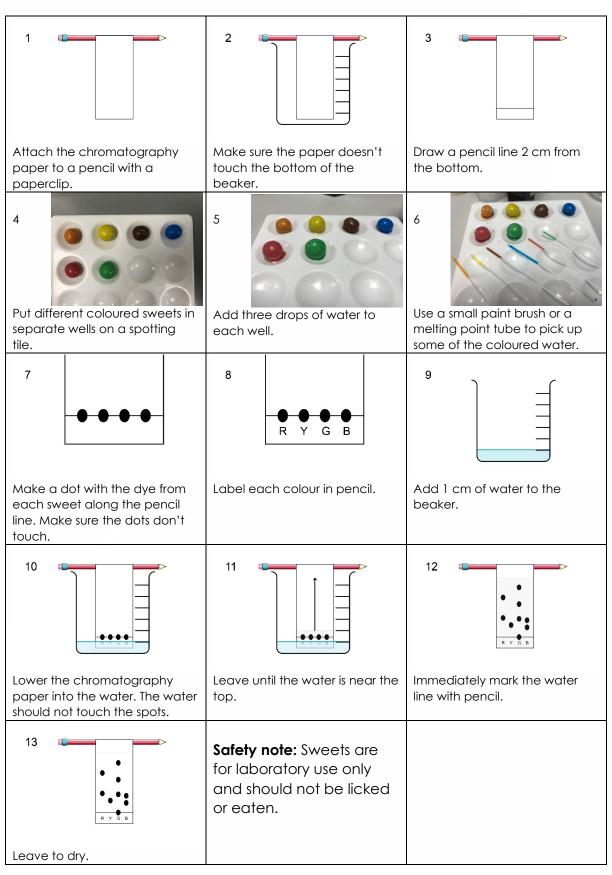
Starter question

Match up the keywords to the definitions with a single line.

Solute	Two or more different substances that are not chemically bonded together.
Solvent	A mixture of the solute dissolved in the solvent.
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Solution	A substance that the solute dissolves into.
Mixture	A separation technique used to separate the pigments in a mixture, like ink or food colouring.
Chromatography	A substance that is soluble (can dissolve in a solvent).



Method



Available from <u>rsc.li/3MU3TEf</u>



Conclusion questions

1.	List the sweet colours that contained one dye.
2.	List the sweet colours that contained a mixture of dyes.
	Identify two sweets that contained the same dye. and both contained dye.
4.	Suggest why some dyes separate out into different colours while others do not.
5.	Suggest why some colours move further up the paper than others.
6.	Give one way of improving the separation between the different spots.
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7.	What common errors can be made during the procedure?
8.	Why is the start line drawn in pencil rather than pen?