**Research Project: Analysis of coke**

**Aim**: To apply chemistry theory we have learnt to a real product – coke.

**Background**

Coke is a universally popular drink but it is also a product that is usually frowned upon by nutritionists. In this task you will be in a position to decide for yourself if its bad rap is warranted or not.

The tasks on this sheet do not necessarily have to be performed in a set order, nor is it essential for each group to complete all tasks.

**Part A: Ingredients**

You will be supplied with both Coke and Diet Coke.

List the ingredients in each. Use the internet to research any ingredients that are identified with a food number only.

Diet Coke

Coke

How do the products differ? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Part B: Coke ‘myths’**

Use the internet to research some suggestions about the impact of coke as a chemical.

List any three of these ‘myths’ that might interest you.

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Select one of these myths and test it.

Myth: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Test: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Observations: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Conclusion: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Part C: pH**

Use fine range pH paper to measure the pH of coke. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Use the Neulog pH probe for a more accurate value. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Is this a problem level? Test some other liquids like lemonade and orange juice to see how Coke compares.

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Look up the Australian Dental Foundation or other sites to see if you can obtain some advice on the minimum pH that drinks should be.

What is your conclusion about the safety of Coke on teeth?

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**Part D: Sugar**

The sugar content can be estimated through a comparison with Diet Coke. Since the main difference between Coke and Diet Coke is sugar, a sample of both can be heated.

Two evaporating basins are weighed.

A 30 mL sample of Coke is added to an evaporating basin and a 30 mL sample of Diet Coke is added to a second evaporating basin.

Both basins are reweighed.

Both samples are heated. Diet Coke can be heated until all the liquid is evaporated. Coke should be only heated until a thick syrup remains. It is not accurate to heat the Coke until the sugar decomposes.

The evaporating basins are then reweighed.

Show your measurements.

Calculate the % sugar in each sample. (% = mass left in evaporating basin x 100)

 Mass of original sample

Calculate the mass of sugar there will be in 1 can.

**Diet Coke contains aspartame or Nutrasweet.**

Look up the formula of aspartame and research if there are any associated health concerns.

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**Part E: Caramel Colouring**

Coke has a brown colour. This is due to the caramel colouring added to it. The caramel can be removed by filtering Coke through activated charcoal. The charcoal absorbs the caramel and leaves behind a clear solution.

Try this by adding a small amount of cotton wool to a burette, then a spatula of activated charcoal. Add Coke over this.

Observe the liquid emerging.

Taste a drop of it.

**Part F: Acid concentration**

The concentration of the acidity in Coke can be determined through titration against sodium hydroxide. The procedure for this titration involves

* opening the Coke and leaving it for a full day before titration
* adding the Coke to conical flasks and the sodium hydroxide to a burette
* diluting the Coke significantly before titration. Try about 1:20
* use phenolphthalein as an indicator

**Rust remover**

It is well known amongst coin collectors that Coke is effective at cleaning old coins. The active ingredient responsible is phosphoric acid, H3PO4. Commercial supplies of this material can be purchased from hardware stores.